

### **#1001 - Creamy Mandarin Oranges**

(by Shirley McNevich)

- 4 - 3oz. boxes orange Jell-O
- 4 cups boiling water
- 1 quart softened premium vanilla ice cream
- 1 1/2 cups pulpless orange juice
- 2 - 11oz. cans Dole mandarin oranges (drained well)

In a large bowl add all of the Jell-O powder and boiling water--stir until dissolved. Add softened ice cream and orange juice--stir well. Put bowl in refrigerator until its starts to gel (about an hour). Remove from refrigerator and add drained mandarin oranges--stir carefully. Pour entire mixture in a serving dish and refrigerate overnight.

### **#1002 - Beef & Macaroni with Chopped Tomatoes**

(by Shirley McNevich)

- 1lb. ground chuck
- 1 chopped onion
- 1 tsp. salt
- 1/2 tsp. pepper
- 1 3/4 cups chopped fresh garden tomatoes (OR 1 - 14oz. can chopped tomatoes)
- 1 chopped green pepper
- 1 cup dry macaroni (your choice of shape)
- 1 cup shredded cheddar cheese

Brown ground chuck with salt, pepper, chopped onion and chopped green pepper. Once browned add chopped tomatoes and 1 cup water--stir over medium heat and bring to a boil. Add dry macaroni--stir. Cover, turn heat back to simmer and cook until macaroni is done to your liking. Stir, remove from heat, add shredded cheddar cheese--stir and serve.

### **#1003 - Grape Cherry Punch**

(by Shirley McNevich)

- 1 - 48oz. bottle white grape juice
- 1 jar maraschino cherries (discard juice)
- 1 - 2 liter bottle 7UP or ginger ale

Chill all ingredients the night before. The next day, drain and chop cherries. Add white grape juice and chopped cherries to a punch bowl--stir. When you

are ready to serve, add the 7UP or ginger ale--stir. For this recipe, if you don't like cherries just omit them--it's still good without the cherries.

### **#1004 - Pumpkin Twinkies**

(by Shirley McNevich)

10 Twinkies

1 - 8oz. Philadelphia cream cheese (softened)

1 cup Domino's powdered sugar

1 - 8oz. Cool Whip (thawed)

2 - 3.4oz. boxes Jell-O vanilla INSTANT pudding

1 - 15oz. can Libby's canned pumpkin

1 1/2 tsp. pumpkin pie spice

1 cup milk

cinnamon for sprinkling

Unwrap Twinkies and cut each in half (longways). Place the cut Twinkies (uncut part down) in a greased 9 x 13 cake pan--set aside. In a mixer add cream cheese--beat. Add powdered sugar--beat. Add 1/2 of the Cool Whip--beat. Spread cream cheese mixture on top of Twinkies. In a mixer add both boxes of pudding mix and milk--beat. Add pumpkin--beat. Add pumpkin pie spice--beat. Pour batter on top of cream cheese mixture. Spread the rest of the Cool Whip on top. Sprinkle cinnamon on top of Cool Whip if desired. Refrigerate overnight.

### **#1005 - Old Bay French Fries**

(by Shirley McNevich)

2-3 lbs. good quality baking potatoes

1 cup flour

1 tsp. salt

1 tsp. paprika

1 tsp. garlic salt

a few dashes of pepper

water

canola oil

Old Bay seasoning

Line cookie sheets with paper towels--set aside. Wash and peel potatoes, then slice them into French fry wedges and place in a large bowl--run cold water into the bowl until all French fries are covered--set aside. Add 1/2" canola oil to a cast iron skillet--turn heat to medium and heat oil until hot enough to fry. In a separate bowl add flour, salt, paprika, garlic salt, pepper--stir. Add water a little at a time--stir after each addition and keep adding water/stirring until batter is the consistency of pancake batter. Use tongs to pick up one potato wedge at a time, dip it in the batter then drop it in the hot

oil. Repeat with more potato wedges and try to keep them from touching one another--turn French fries to brown both sides. As French fries are browned and done to your liking, place them on the paper towel lined cookie sheets--put them close together but not on top of each other. Before frying the next batch, sprinkle the hot French fries with Old Bay Seasoning. Continue with all French fries and make sure all have been sprinkled with Old Bay. If you're afraid they will get too cold while finishing the frying, preheat oven to 150 degrees--dump finished French fries in a lightly greased metal cake pan. Put the cake pan with finished French fries in the oven to keep them warm while you fry the rest.

### **#1006 - Yellow Jell-O Cake**

(by Shirley McNevich)

- 1 box Duncan Hines yellow cake mix
- 1 - 6oz. box strawberry Jell-O (OR blueberry Jell-O OR raspberry Jell-O)
- 2 cups boiling water
- 1 - 8oz. Cool Whip (thawed)
- 1 pint fresh berries (use the same type of berries as your Jell-O flavor)

Wash berries--drain and slice--refrigerate. Bake cake according to box directions. Pour Jell-O powders in a bowl--add boiling water and stir until dissolved. As soon as you remove cake from oven use the handle of a wooden spoon and poke holes all over the top of the cake about 1" apart. Pour the warm Jell-O over the top of the cake evenly. Cool to room temperature, then refrigerate for 1 hour. Remove from refrigerator, spread Cool Whip on the top (like frosting) and place sliced berries on the top of the Cool Whip. If the berries are too wet, dump them on paper towels to slightly dry them before adding to top of the Cool Whip. Refrigerate until cold--keep refrigerated.

### **#1007 - Banana Pineapple Bundt Cake**

(by Shirley McNevich)

- 3 cups flour
- 2 cups white sugar
- 1 tsp. salt
- 1 tsp. baking soda
- 3 eggs
- 2 cups mashed bananas (ripe)
- 1 cup canola oil
- 1 - small can Dole crushed pineapple (do NOT drain)
- 2 tsp. vanilla

In a bowl add flour, white sugar, salt and baking soda--stir. Use a spoon to make a hole in the center of the dry ingredients. In a separate bowl add

eggs--beat with a fork. Add mashed bananas to eggs--stir. Add canola oil, vanilla and crushed pineapple mixture to the egg mixture--stir. Pour the egg mixture all at one time into the center of the flour mixture--stir until mixed. Pour batter into a greased and floured bundt cake pan. Bake at 350 degrees for 1 hour to 1 hour and 15 minutes--test with a toothpick for doneness. Cool in pan for at least 20 minutes, and then turn it upside down on to a cake plate. Sprinkle with powdered sugar.

### **#1008 - Butterscotch Peanut Clusters**

(by Shirley McNevich)

1 1/2 bags (11oz. size) Nestlé's butterscotch morsels  
2 tsp. vanilla  
16oz. Planter's dry roasted peanuts

Line cookie sheets with wax paper--set aside. Melt butterscotch morsels in either a microwave or a double boiler (according to bag directions). Once melted, quickly add vanilla to the butterscotch and stir briskly. Add whole peanuts to the butterscotch mixture--stir carefully. Drop by heaping teaspoonfuls on to the wax paper--refrigerate. Once they have set and are cold, remove each cluster from wax paper and store them in an airtight container in the refrigerator. Variation--put in a few less peanuts and add some Kellogg's Rice Krispies in their place.

### **#1009 - Vanilla Pie**

(by Shirley McNevich)

1 cup King syrup molasses  
1/2 cup white sugar  
1 egg (beaten)  
2 TBSP flour  
1/2 tsp. salt  
2 cups hot water  
2 tsp. vanilla  
2 unbaked pie doughs (make your own or buy the doughs)  
Crumbs: 1 cup white sugar; 1 stick softened butter; 2 cups flour; 1/2 tsp. baking soda; 1/2 tsp. cream of tartar

In a saucepan over medium heat add King syrup, white sugar, beaten egg, flour and salt--stir. Add hot water to the mixture--stir. Cook and stir until mixture gets thick (about 6 minutes). Remove from heat--add vanilla and stir. Let mixture cool completely. Spray Pam into two 9" pie plates--add pie dough, spray the inside of the doughs with Pam and flute the edges. Pour half of the cooled molasses mixture into each pie dough. In a bowl add 1 cup white sugar, 2 cups flour, softened butter, baking soda and cream of tartar--stir with your hands until it makes crumbs. Sprinkle half of the crumb mixture

on top of each pie. Bake them at 375 degrees for 10 minutes, turn heat back to 350 degrees and bake for 30 minutes longer or until center is set.

### **#1010 - Almond Brownies**

(by Shirley McNevich)

1 - 3oz. Philadelphia cream cheese (softened)  
6 TBSP butter  
3/4 cup white sugar  
3 eggs  
1/2 cup + 1 TBSP flour  
1 2/3 cups Baker's angelflake coconut  
1 cup whole almonds  
6 squares Baker's semi-sweet baking chocolate  
1 tsp. vanilla  
1/2 tsp. baking powder  
1/4 tsp. salt

Measure 1 cup of whole almonds--take out 16 of the whole almonds and save for later. Chop the rest of the 1 cup almonds--set aside. In a mixer add cream cheese and 2 TBSP butter--beat. Add 1/4 cup of white sugar and 1 egg--beat. Add 1 TBSP flour and all of the coconut--beat. Add 1/3 cup of the chopped almonds--beat. Set batter aside. In a saucepan over low heat add 5 squares of the baking chocolate and 4 TBSP butter--stir and melt. Once melted remove from heat--add 1/2 cup white sugar and vanilla--stir. Beat 2 eggs in a cup--add beaten eggs to the chocolate--stir until mixed. Add 1/2 cup flour, baking powder and salt to the chocolate mixture--stir. Add the rest of the chopped almonds to the chocolate--stir. Pour chocolate batter into a greased 8" square baking pan. Pour cream cheese mixture on top of chocolate batter. Arrange the 16 whole almonds any way you wish on top of the cream cheese mixture. Bake at 350 degrees for 40 minutes. Test with a toothpick for doneness--do not overbake or they will be dry. Melt the rest of the baking chocolate (according to box microwave directions) and drizzle on top of warm brownies.

### **#1011 - Peanut Butter White Chocolate Chip Cookies**

(by Shirley McNevich)

2 cups softened butter  
1 1/2 cups white sugar  
1 1/2 cups Domino's dark brown sugar (packed)  
4 eggs  
3 tsp. vanilla  
5 cups flour  
3 tsp. baking soda  
1 tsp. salt

- 1 - 12oz. bag Nestlé's white chocolate bits
- 1 - bag Reese's peanut butter chips

In a mixer add butter, white sugar, and brown sugar--beat. Add eggs--beat. Add vanilla, salt and baking soda--beat. Add flour slowly--beat (continue by hand if too stiff). Remove bowl from mixer--add white chocolate chips and peanut butter chips--stir with a wooden spoon. Drop by teaspoonfuls on to greased cookie sheets. Bake at 350 degrees for 9-12 minutes--bake 9 minutes if you like them on the chewy side--longer if you like them crispier.

### **#1012 - Pepper Beans**

(by Shirley McNevich)

- 1 to 1 1/2 lbs. ground chuck
- 1 tsp. salt
- 1/2 tsp. pepper
- 1 chopped onion
- 1 chopped green pepper
- 2 - 40oz. cans pork 'n beans
- 1/2 cup Heinz ketchup
- 3 TBSP Domino's dark brown sugar
- 1/4 cup King syrup molasses

In a Dutch oven over medium heat add ground chuck, salt, pepper, chopped onion and chopped green pepper--cook and stir until meat is browned. Drain the fat off the meat and return meat to Dutch oven. Add all pork 'n beans, ketchup, brown sugar and molasses--stir and cook over medium heat until boiling--turn heat back to simmer. Simmer for 30 minutes. Taste--add more ketchup or more brown sugar if desired.

### **#1013 - Summer Punch**

(by Shirley McNevich)

- 1 - 32oz. bottle orange juice (chilled)
- 1 - 32oz. bottle pineapple juice (chilled)
- 1 - 32oz. bottle apple juice (chilled)
- 1 - 2 liter bottle cherry 7Up (chilled)
- 1 jar maraschino cherries (chilled)

Chill all ingredients the day before your event. Slowly pour orange juice, pineapple juice, and apple juice into a punch bowl--stir. Add the maraschino cherries (juice and all)--stir. When you're ready to serve, add the chilled cherry 7Up--stir and serve.

### **#1014 - Creamy Peach Pie**

(by Shirley McNevich)

48 Nilla wafers  
1/3 cup butter (melted)  
3/4 cup boiling water  
1 - 3.75oz. box orange Jell-O  
2 cups ice cubes  
1 1/2 cups Cool Whip (thawed)  
2 whole peaches

Place Nilla wafers in a Ziploc bag and crush with a rolling pin. In a bowl add crushed wafers, melted butter--stir. Press wafer mixture into the bottom and sides of a 9" pie plate--set aside. In a bowl add Jell-O powder and boiling water--stir until dissolved. Add the ice cubes--stir until it starts to thicken. Use a spoon to take out any unmelted ice cubes. Add Cool Whip to the Jell-O mixture--stir. Wash, peel and cut the peaches into small pieces--put the peach pieces in a strainer to remove any water--add peach pieces to Jell-O mixture--stir. Refrigerate the Jell-O mixture for 20-30 minutes until it is thick. Remove Jell-O mixture from refrigerator and spoon it into the Nilla wafer crust. Refrigerate overnight.

### **#1015 - German Chocolate Chip Cake**

(by Shirley McNevich)

1 - 4oz. bar German chocolate  
1 - 6oz. bag Nestlé's semi-sweet chocolate bits  
1 - 3.4oz. box Jell-O vanilla INSTANT pudding  
1 box Duncan Hines yellow cake mix (without pudding already added)  
1/2 cup canola oil  
1 cup water  
4 eggs  
Domino's powdered sugar for dusting (optional)

Unwrap and grate the chocolate bar into a bowl--set aside. In a mixer add pudding mix, yellow cake mix, canola oil, water and eggs--beat until smooth (about 4 minutes). Remove bowl from mixer--add grated chocolate and stir with a wooden spoon. Add chocolate bits--stir. Pour batter into a greased and floured 9 x 13 cake pan. Bake at 350 degrees for 35-45 minutes--test with a toothpick for doneness. Cool completely, then frost as desired or dust with powdered sugar.

## #1016 - Rum Cake

(by Shirley McNevich)

1 box Duncan Hines yellow cake mix  
1 - 3.75oz. box Jell-O French vanilla INSTANT pudding mix  
4 eggs  
1/2 cup water  
1/2 cup canola oil  
1/2 cup rum  
Domino's powdered sugar for sprinkling  
Sauce: 1 stick butter; 1/4 cup rum; 1 cup white sugar; 1/4 cup water

In a mixer add cake mix, pudding mix, eggs, water and canola oil--beat. Add rum--beat until smooth. Pour batter into greased bundt cake pan. Bake at 325 degrees for 50-60 minutes--test with a toothpick for doneness. When cake is almost done, make the sauce: in a saucepan over low heat add butter, rum, white sugar, and water--stir and heat until smooth and hot--sugar should be dissolved. Remove cake from oven and pour hot sauce mixture on the cake (at this point, the cake is still upside down in the bundt cake pan--do NOT remove it--you are actually pouring the sauce on to the bottom of the cake). Cool completely, and then cover the bundt cake pan (bottom of the cake) with foil. Let the covered pan sit on the counter overnight. The next day invert the cake on to a cake plate and sprinkle with powdered sugar before cutting.

## #1017 - BBQ Rice Bowls

(by Shirley McNevich)

1lb. ground chuck  
1 tsp. salt  
1/2 tsp. pepper  
1 chopped green pepper  
1 chopped onion  
2 cups fresh tomatoes (diced)  
1 cup whole kernel corn (fresh, frozen or canned)  
1/2 cup of your favorite BBQ sauce  
3 cups cooked rice (your choice of rice type)  
shredded cheddar cheese

In a skillet over medium heat add ground chuck, salt, pepper, chopped green pepper and chopped onion--cook and stir until meat is browned. Add diced tomatoes, corn and BBQ sauce--stir and turn heat down to simmer--cook and stir for 15-20 minutes. Cook rice separately according to package directions--drain. Spoon rice into bowls. Top the rice in each bowl with a heaping serving

of the meat mixture. Sprinkle shredded cheddar cheese on top of each bowl. Serve with crackers.

### **#1018 - Black and White Brownies**

(by Shirley McNevich)

1/4 cup softened butter  
1 cup white sugar  
2 eggs  
2/3 cup cake flour  
1/2 tsp. salt  
1/2 cup chopped nuts (optional)  
1 tsp. vanilla  
2 squares Baker's semi-sweet OR milk chocolate baking chocolate

In a mixer add butter, white sugar--beat. Add eggs--beat. Add vanilla--beat. Add salt and flour--beat until smooth. Remove bowl from mixer--add chopped nuts if you choose--stir with a wooden spoon. Pour HALF of the batter into a greased 8 x 8 baking pan. Melt the baking chocolate in the microwave according to box directions. Add melted chocolate to remaining batter--stir. Pour the chocolate batter over the plain batter in the pan. Use a table knife to swirl the batter (marble it). Bake at 350 degrees for 25-30 minutes--bake less for chewy brownies.

### **#1019 - Lemon Cake Squares**

(by Shirley McNevich)

1 box Duncan Hines yellow cake mix  
1 - 3oz. box lemon Jell-O  
1/2 cup canola oil  
3 eggs  
1 cup Domino's powdered sugar  
1/2 cup lemon juice

In a mixer add cake mix, eggs and canola oil--beat. Add Jell-O powder--beat until smooth. Pour batter into greased 9 x 13 cake pan. Bake at 325 degrees for 25-28 minutes--test with a toothpick for doneness. Topping: in a mixer add lemon juice and powdered sugar--beat until smooth. As soon as you take the pan out of the oven, use a toothpick to poke holes evenly over the top of the cake (about 1" apart). Spoon the lemon juice topping mixture all over the top of the cake and smooth it out using the back of a spoon. Cool completely, and then cut into squares.

## **#1020 - Pineapple Cake Squares**

(by Shirley McNevich)

3/4 cup softened butter  
1 1/2 cups white sugar  
3 eggs  
2 tsp. vanilla  
1 1/2 cups flour  
1 tsp. baking powder  
1/2 tsp. salt  
1/2 tsp. cinnamon  
1 cup Dole crushed pineapple (drained)  
2 squares Baker's baking chocolate (semi-sweet OR milk chocolate)  
1/2 cup chopped nuts (optional)

In a mixer add butter and white sugar--beat. Add eggs--beat. Add vanilla--beat. Add flour, baking powder and salt--beat. Remove 1 cup of the batter and pour it into a separate bowl--add drained pineapple to the 1 cup of batter and stir well--set aside. To the remaining batter in the mixer, add the melted baking chocolate (melted according to box directions)--beat. Remove bowl from mixer--add chopped nuts and stir. Measure 1 1/2 cups of the chocolate batter and pour it into a greased 9 x 13 cake pan. Spoon pineapple mixture evenly on top of the chocolate batter in the cake pan. Spoon remaining chocolate batter evenly on top of the pineapple mixture. Bake at 375 degrees for 40-50 minutes. Cool completely, then refrigerate overnight before cutting into squares.

## **#1021 - Leftover Turkey Bowls**

(by Shirley McNevich)

leftover turkey breast (sliced)  
leftover stuffing (filling)  
leftover turkey gravy

All leftovers should be at room temperature. Using plastic containers with matching lids, place stuffing on the bottom of each container (fill as many containers as you wish). Place sliced turkey on top of stuffing in each container. Spoon 1-2 ladles full of gravy on top of turkey in each container and smooth it around using the back of the ladle. Place lids tightly on containers and freeze them (they will last quite a few months). When ready to make one, run hot water on the bottom of the container to loosen the contents. Place contents on a plate and cover with Saran wrap. Microwave on high for 7 minutes or until heated through.

## #1022 - Rhubarb Surprise

(by Shirley McNevich)

Crust: 1 1/2 cups flour; 3/4 cup butter (melted); 1/4 cup chopped walnuts

Filling: 1 cup white sugar; 3 TBSP cornstarch; 2 TBSP water; 4 cups chopped rhubarb

Topping: 1 cup heavy whipping cream; 2 TBSP Domino's powdered sugar; 1 cup mini marshmallows; 1 1/2 cups cold milk; 1 - 3.4oz. box Jell-O vanilla INSTANT pudding mix; 1 cup or more Baker's angelflake coconut (toasted if you wish)

In a bowl add flour, melted butter and chopped walnuts--stir. Press walnut mixture into a greased 9 x 13 cake pan. Bake crust at 350 degrees 20-25 minutes (lightly browned). Cool crust completely. In a saucepan over medium heat add white sugar, cornstarch, water, and rhubarb--stir and bring to a boil. Once boiling reduce heat to simmer--cook uncovered for 5 minutes or until rhubarb is tender. Cool rhubarb mixture to room temperature, then stir it and spoon the rhubarb mixture on top of the cooled walnut crust. Refrigerate at least an hour. While cooling in the refrigerator, use a mixer--add cream--beat until thick. Add powdered sugar--beat. Remove bowl from mixer--add marshmallows and stir with a spoon. Remove cake pan from refrigerator--spoon marshmallow mixture evenly over rhubarb layer. In a mixer add pudding mix and milk--beat for 2 minutes. Let pudding stand until it starts to set. Spread pudding mixture evenly over marshmallow layer. Sprinkle coconut evenly on top (either "as is" or you can toast the coconut first). Refrigerate overnight.

## #1023 - Ham and Scalloped Potatoes

(by Shirley McNevich)

3/4 cup non-dairy creamer (powdered kind)

1 3/4 cups water

3 TBSP butter

3 TBSP flour

1 small chopped onion

1 tsp. salt

1/2 tsp. pepper

3/4 tsp. paprika

6 large red potatoes (washed, peeled and sliced thin)

2 cups fully cooked diced ham

1 cup shredded cheddar cheese (or cheese blend)

In a bowl add creamer and water--stir. In a saucepan over low heat add butter--melt. Add flour, onions, salt, pepper and paprika--stir. Add creamer mixture--stir. Bring entire mixture to a boil, and then stir/cook until thickened. Remove from heat. Grease a 2 1/2 qt. casserole dish--layer potatoes and

ham in the casserole dish. Pour the sauce from the saucepan over the top of the potatoes and ham. Cover with a lid or foil and bake at 350 degrees for 15 minutes. Remove cover and bake about 45 minutes longer--test potatoes with a fork to make sure they are tender. Once done, remove from oven and sprinkle cheddar cheese on top. Return to oven until and bake until cheese is melted.

### **#1024 - Fresh Coconut Pie**

(by Shirley McNevich)

2 pie unbaked pie doughs (either buy store pie dough or make your own from scratch)

1 cup softened butter

1/2 cup white sugar

2 eggs

1 cup whole milk

2 cups freshly grated coconut

1 tsp. vanilla

1 pinch baking soda

Spray a 9" pie plate with Pam--insert bottom pie dough and spray the inside of the crust with Pam--bake at 350 degrees for 6-8 minutes. Remove pie plate from oven and set aside. In a mixer add butter and white sugar--beat. Add eggs--beat. Add milk, vanilla and baking soda--beat. Remove bowl from mixer--add coconut and stir with a wooden spoon. Pour coconut batter into the baked pie dough. Add top pie dough and flute the edges--make a small hole in the center of the top pie dough. Bake at 350 degrees for 35-40 minutes or until crust is browned. Cool on counter to room temperature, then refrigerate overnight.

### **#1025 - Cinnamon Sticky Buns**

(by Shirley McNevich)

1/3 cup butter

1/2 cup Domino's dark brown sugar (packed)

1/2 cup chopped pecans

1 tsp. cinnamon

1 - tube Pillsbury Grands biscuits

Put butter in a bowl and place in microwave--melt. Pour melted butter into a 9" round cake pan--spread butter on bottom and up the sides--set aside. In a bowl add brown sugar, pecans and cinnamon--stir and sprinkle the mixture on the bottom of the cake pan. Open biscuits and arrange them in the cake pan so they are touching one another. Bake at 350 degrees for 25-29 minutes (until brown). Remove cake pan from oven, place serving plate

upside down on top of the cake pan and flip quickly. Scrape extra pecan mixture from the cake pan and place on top of sticky buns. Serve hot.

### **#1026 - Chopped Peanut Brownies**

(by Shirley McNevech)

1 cup flour  
2 tsp. baking powder  
1/4 tsp. salt  
2 TBSP softened butter  
1/2 cup Jif peanut butter  
1 cup white sugar  
1 egg  
2 squares Baker's semi-sweet OR milk chocolate baking chocolate  
1/2 cup chopped peanuts  
1/4 cup milk

In a bowl add flour, baking powder and salt--stir and set aside. In a separate bowl add butter, peanut butter and white sugar--stir with a spoon. In a cup add egg--beat with a fork--add beaten egg to the peanut butter mixture--stir. Melt chocolate squares in microwave according to box directions--add melted chocolate to peanut butter mixture--stir. Add milk to peanut butter mixture--stir. Add flour mixture and chopped peanuts to peanut butter mixture--stir. Pour batter into a 9" square greased baking pan. Bake at 350 degrees for 25-30 minutes. Bake less if you like them chewy.

### **#1027 - Marshmallow Fudge**

(by Shirley McNevech)

3 cups Nestlé's semi-sweet chocolate bits  
4 TBSP butter  
1 - 14oz. can Eagle brand condensed milk (NOT evaporated)  
1 1/2 tsp. vanilla  
dash of salt  
3/4 cup chopped nuts (optional)  
1 - 7oz. jar Fluff marshmallow OR 2 cups mini marshmallows

In a saucepan over low heat add 2 TBSP butter, chocolate bits, condensed milk, vanilla and salt--stir until melted and smooth. Remove from heat--add nuts and stir. Pour mixture into butter-greased 8" or 9" square pan. In a separate saucepan over low heat add 2 TBSP butter and your choice of marshmallow--stir and heat until melted and smooth. Pour marshmallow mixture evenly over the top of the fudge in the pan. Use a table knife to swirl the marshmallow mixture into the fudge (marbled). Cool completely, then refrigerate until firm before cutting into squares.

### **#1028 - Fresh Creamed Corn**

(by Shirley McNevich)

8 ears fresh sweet corn on the cob (the kind with both white and yellow kernels mixed on each cob makes the best)

1 TBSP (or more) butter

1 tsp. salt

1 tsp. white sugar

1/4 to 1/2 cup milk

1/4 tsp. pepper (optional)

Remove husks and silk from all the corn. Carefully use a knife--place the bottom of the first ear of corn in a bowl--slice carefully downward (away from your hands) and slice the corn off the cob and into the bowl. Finish that cob, and then repeat with all corncobs. Use the knife again and carefully scrape each of the empty cobs into the bowl so you get some extra corn juice. Throw corn cobs away. Pour corn and juice into a saucepan over medium heat--add salt, pepper--stir and cook for 10 minutes. After the ten minutes, add white sugar, butter and milk--stir and bring to a boil. If too thick add more milk. If too runny, add a little cornstarch in a little milk--add to the corn to thicken it.

### **#1029 - Hot Swiss Cheese Dip**

(by Shirley McNevich)

16oz. shredded Swiss cheese (or buy a one pound block and grate it yourself)

2 cups Hellmann's mayo

1/2 to 1 cup chopped onion

salt and pepper to your taste (optional)

In a bowl add shredded cheese, mayo and chopped onions--stir until mixed. Add salt and pepper if you wish--stir. Transfer mixture into a small oven-safe bowl. Bake at 350 degrees until hot and the cheese is melted. Serve with chips or bread while dip is hot.

### **#1030 - Pecan Brownies**

(by Shirley McNevich)

1 - large box Jell-O chocolate INSTANT pudding (6oz.)

1 1/2 cups flour

1 tsp. baking powder

1 1/2 cups white sugar

1/2 cup butter (melted)

4 eggs

2 tsp. vanilla

1 cup chopped pecans

Frosting: 1 cup white sugar; 1 cup Carnation evaporated milk; 3 egg yolks; 1/2 cup butter; 1 tsp. vanilla; 1 1/2 cups Baker's angelflake coconut; 1/2 cup chopped pecans

Add eggs to a cup--beat with a fork. In a bowl add melted butter, beaten eggs, vanilla, and chopped pecans--stir. In a separate bowl add chocolate pudding, flour, baking powder and white sugar--stir. Add the chocolate mixture to the egg mixture--just stir until mixed. Pour batter into a greased jelly roll pan (15" x 10" x 1"). Bake at 350 degrees for 20 minutes--test with a toothpick for doneness. Cool completely. Frosting--add egg yolks to a bowl and beat with a fork. In a saucepan over medium heat add white sugar, Carnation milk, beaten egg yolks, and butter--stir and cook until it thickens (about 11-12 minutes). Remove from heat--add vanilla, chopped pecans and coconut--stir. Let it set a few minutes and re-stir. Once cooled, stir frosting and frost the brownies.

### **#1031 - Quick Meatless Taco Salad**

(by Shirley McNevich)

1 small chopped onion

1 chopped red bell pepper

1 chopped green bell pepper

1 or 2 chopped tomatoes

drained and sliced olives (optional--your choice of amount)

1 small can kidney beans (drained)

16oz. shredded cheddar cheese

1 - 16oz. bottle French dressing

tortilla chips (crushed using your hands)

1 or 2 heads iceberg lettuce (washed and broken into bite sized pieces)

Prepare just a few minutes before serving (chilling all ingredients except the tortilla chips). In a bowl add chopped onion, chopped red peppers, chopped green peppers, chopped tomatoes, sliced olives and kidney beans--stir until mixed. In a separate bowl add lettuce. When ready to serve, add lots of lettuce to a dinner sized plate. Add a heaping serving of the kidney bean mixture. Top with shredded cheddar cheese, French dressing and crushed tortilla chips.

### **#1032 - Pumpkin Coffee Cake**

(by Shirley McNevich)

1/2 cup butter

3/4 cup white sugar

1 tsp. vanilla

3 eggs  
2 cups flour  
1 tsp. baking powder  
1 tsp. baking soda  
1 cup Breakstone's sour cream  
Topping: 1 - 16oz. can Libby's pumpkin, 1 beaten egg, 1/3 cup white sugar, 1 tsp. pumpkin pie spice  
Crumbs: 1 cup Domino's dark brown sugar (packed), 1/3 cup butter (softened), 2 tsp. cinnamon

In a bowl add brown sugar, 1/3 cup butter and 2 tsp. cinnamon--use two table knives to cut the mixture into crumbs--set aside. In a mixer add 1/2 cup butter, 3/4 cup white sugar and vanilla--beat. Add 3 eggs--beat. Add sour cream--beat. Add baking powder and baking soda--beat. Add flour--beat and set aside. In a bowl add pumpkin, 1 beaten egg, 1/3 cup white sugar, and pumpkin pie spice--stir until mixed. Pour 1/2 of the batter from the mixer into a greased 9 x 13 cake pan. Sprinkle half of the brown sugar crumb mixture on top of the cake batter. Spread ALL of the pumpkin mixture on top of the crumbs. Pour the rest of the batter from the mixer on top of the pumpkin mixture. Sprinkle the rest of the brown sugar crumb mixture on top. Bake at 325 degrees for 50-55 minutes--test with a toothpick for doneness.

### #1033 - Chicken Caesar Pasta Salad

(by Shirley McNevich)

1 - 8oz. box any shape pasta (cooked and drained according to box directions with 1 tsp. salt--rinse pasta in HOT water rather than cold water)  
2 skinless/boneless chicken breast halves (cut into bite sized pieces)  
1 - 8oz. bottle Caesar salad dressing  
2 green onions (sliced thin) OR 1 small chopped onion  
1 - 10oz. bag frozen sugar snap peas OR regular peas (thawed and drained)  
1 fresh carrot (washed, peeled and sliced into thin pieces)  
1 cup fresh spinach pieces  
Parmesan cheese for sprinkling

Remove chicken breasts from package--cover each with Saran wrap, pound each with a meat tenderizer--remove Saran wrap, then salt and pepper both sides of each piece to your taste. Cut all chicken into bite sized pieces. In a skillet over medium heat add 3 to 6 TBSP of the Caesar dressing--add chicken pieces to the skillet. Stir and cook until chicken is cooked. Add onions, peas and carrot slices--stir and cook until hot. Add spinach--cook and stir until spinach is hot. In a large salad bowl add cooked/drained pasta and chicken mixture--toss. Pour the remaining Caesar dressing on the mixture--toss to coat. Serve warm. Sprinkle Parmesan cheese on top just before serving.

### #1034 - Easy Ice Cream Bars

(by Shirley McNevich)

- 1 cup chopped pecans
- 1 cup Baker's angelflake coconut
- 2 1/2 cups Rice Krispies cereal
- 1 cup Domino's dark brown sugar (packed)
- 1/2 cup butter
- 1 quart premium vanilla ice cream (softened)

In a greased 9 x 13 cake pan add chopped pecans--sprinkle them evenly on the bottom. Sprinkle coconut evenly on top of the chopped pecans. Bake at 350 degrees for 5-10 minutes just to toast--stir once or twice while baking. Remove from oven and cool. Pour pecan/coconut mixture into a bowl. Add Rice Krispies to a large Ziploc bag--crush them using a rolling pin. Add crushed Rice Krispies to the pecan mixture--stir and set aside. In a saucepan over medium heat add brown sugar and butter--stir and bring to a boil. Cook for 1 minute once boiling. Remove from heat and pour hot sugar mixture over the Rice Krispies mixture--stir and coat. Press 1/2 of the Rice Krispies mixture into a greased 9" square pan. Let the crust cool to room temperature, then place the pan in the freezer for 1 hour. Place a piece of foil on top of remaining Rice Krispies mixture--set aside. After 1 hour, spread the vanilla ice cream on top of the frozen Rice Krispies crust. Place the pan back in the freezer for 1/2 hour or until firm. Remove pan from freezer and spread remaining Rice Krispies mixture on top of the ice cream evenly. Cover the pan with foil and freeze overnight. Cut into bars to serve.

### #1035 - Honey Teriyaki Steaks

(by Shirley McNevich)

- 1 bottle KC Masterpiece Honey Teriyaki barbeque sauce (1 bottle does about 4-6 steaks)
- your favorite grilling steaks
- Montreal Steak seasoning

Cut your steaks and trim off the fat from the edges--use a fork to poke holes all over the top and bottom of each steak. Place steak pieces on a cutting board--place a piece of Saran Wrap over the top of each steak piece use a meat tenderizer to pound the steaks on each side. Sprinkle each side of each steak with Montreal Steak seasoning and use the back of a fork to press the seasoning mixture into the steaks. Place cut steaks one at a time into a large Ziploc bag and pour some of the barbeque sauce on top of each steak piece as you add it to the bag. Pour any extra barbeque sauce into the bag. Squeeze out the air from the bag before zipping it shut. Carefully work the outside of the bag to knead the barbeque sauce into the steaks. Place the bag on a dish and refrigerate the steak bag at least a few hours before

grilling the steaks. When ready to grill, use tongs to remove each steak from the bag and place each steak on preheated grill. Use the leftover barbeque sauce in the bag to brush on to both sides of the steaks as you are grilling them. Note: this barbeque sauce discolors the steaks so it's much harder to tell when they are cooked.

### #1036 - Egg Noodle Tetrizzini

(by Shirley McNevech)

1 1/2 cups water  
1 cup milk  
1 TBSP butter  
3 3/4 cups uncooked wide egg noodles  
1 cup frozen peas (thawed and drained)  
1 - 10.75oz. can Campbell's cream of mushroom soup  
2 cups chopped cooked chicken  
3/4 cup Parmesan cheese

In a large saucepan over medium heat add water, milk and butter--stir and bring to a boil. Add dry egg noodles--stir until dry noodles are coated. Add drained peas--stir. Stir and bring back to a boil--turn heat back to simmer and cover with a lid. Simmer about 10 minutes (stir occasionally)--cook until noodles are done to your taste and liquid is almost gone. Remove lid--add soup, chicken pieces and Parmesan cheese--stir and cook until hot enough to serve.

### #1037 - Cold Oven Pound Cake

(by Aunt Isabelle "Snooky" [McNevech] Worhach)

2 sticks butter (softened)  
4 eggs  
1 1/2 cups white sugar  
1/2 cup milk  
1/2 tsp. salt  
2 tsp. baking powder  
2 cups sifted flour (measure before sifting)  
1 tsp. vanilla  
Domino's powdered sugar (optional)

In a mixer add butter and white sugar--beat. Add eggs--beat. Add salt, baking powder and milk--beat. Add flour and vanilla--beat. Once mixed beat on medium speed for 20 minutes, stopping only to scrape sides and bottom of mixer bowl occasionally. Pour batter into a greased bundt cake or tube cake pan. Place in COLD oven (DO NOT PREHEAT), then turn heat on to 350 degrees and bake for 1 hour. Cool completely, and then dump it upside down

on to a serving plate. Sprinkle with powdered sugar if you wish, or you can glaze it.

### **#1038 - Chocolate Mashed Potato Cake**

(by Aunt Isabelle "Snooky" [McNevich] Worhach)

2 cups white sugar  
1 cup mayo  
4 eggs  
1/2 cup Hershey's cocoa  
1 cup leftover mashed potatoes  
1 2/3 cup flour (sifted--measure before sifting)  
1 tsp. baking soda  
2 tsp. vanilla  
1/2 cup buttermilk

In a mixer add white sugar, mayo, and eggs--beat. Add mashed potatoes--beat. Add cocoa, baking soda and vanilla--beat. Add buttermilk and flour--beat. Pour batter into a greased 9 x 13 cake pan. Bake at 350 degrees for 30-40 minutes--test with a toothpick for doneness. Frost as desired.

### **#1039 - Flour Icing/Frosting**

(by Aunt Isabelle "Snooky" [McNevich] Worhach)

3 TBSP flour  
1/2 cup milk  
1/2 cup butter or Parkay margarine  
1/2 cup white sugar  
1 or 2 tsp. vanilla

In a saucepan over low heat add flour and slowly add milk--stir and heat until it makes a paste. Add butter/margarine and white sugar--stir until mixed and until white sugar is completely dissolved. Pour hot mixture into a mixer and add vanilla--beat on high until creamy and spreadable. Makes enough to frost one 9 x 13 cake. If icing is too thick add a little more milk--beat. If icing is too runny add a little powdered sugar--beat.

### **#1040 - Chopped Onion Dip**

(by Shirley McNevich)

1 large chopped onion (chop very, very fine)  
1 cup mayo (no lite mayo or substitutes)  
1 cup freshly grated Parmesan cheese  
salt and pepper (if you wish)

In a bowl add chopped onion, mayo and Parmesan cheese--stir until mixed. Spray a small casserole dish (or dip dish) with Pam. Pour mixture into the prepared dish--sprinkle salt and pepper on top if you wish. Bake at 350 degrees for 20-25 minutes. Remove from oven--stir. Cool to room temperature, and then serve with chips, bread, or vegetables.

#### **#1041 - Creamed Icing/Frosting**

(by Aunt Isabelle "Snooky" [McNevich] Worhach)

1/2 cup Crisco shortening  
1 TBSP butter (no substitutes)  
1/3 tsp. salt  
1 egg white  
2 cups Domino's powdered sugar  
1 TBSP flour  
2 TBSP milk  
2 tsp. vanilla

In a mixer add egg white and 1 cup of the powdered sugar--beat until stiff--scrape mixture into a bowl and set aside. In the mixer again, add Crisco, butter, salt, 1 cup powdered sugar, flour, milk and vanilla--beat until very light and fluffy. Add the egg mixture that you set aside to the frosting in the mixer--beat until fluffy and creamy.

#### **#1042 - Root Beer Floats**

(by Shirley McNevich)

1 heavy beer mug (clear glass) for each float  
1 - 2 liter bottle A&W root beer (chilled)  
1 quart premium vanilla ice cream

Place a large bowl in the sink and fill it with cool water. Dip each mug into the water, dump out any excess water and place mugs in your freezer for 20 minutes. After 20 minutes, remove mugs from freezer and place each on its own plate. Slowly fill each mug 2/3 full with root beer. Carefully place one large overflowing scoop of vanilla ice cream into each mug. Slowly pour root beer on top of ice cream in each mug until it gets close to the top of the mug (it should fizz and spill over a bit). Place a spoon and a straw in each mug. Serve immediately.

#### **#1043 - Sour Cream Fudge Cake**

(by Aunt Isabelle "Snooky" [McNevich] Worhach)

3 squares Baker's unsweetened baking chocolate  
1/4 cup boiling water

2 cups flour  
1 tsp. baking soda  
1 tsp. salt  
1 1/4 cups white sugar  
1/3 cup butter  
1 cup sour cream  
2 eggs  
1 tsp. vanilla

In a bowl add chocolate squares--pour boiling water over the chocolate squares. Stir until chocolate is melted--set aside. Into a large bowl sift the flour, baking soda and salt--set aside. In a mixer add butter and white sugar--beat. Add eggs and vanilla--beat. Add sour cream--beat. Add melted chocolate--beat. Add flour mixture--beat until smooth. Pour batter into a greased and floured cake pan. Bake at 350 degrees for 30-35 minutes--test with a toothpick for doneness. Frost as desired.

#### **#1044 - Basic White Cake**

(by Aunt Isabelle "Snooky" [McNevich] Worhach)

2 cups white sugar  
1 cup butter (softened)  
5 egg yolks  
5 egg whites  
2 1/2 cups CAKE flour  
1/2 tsp. salt  
2 tsp. baking powder  
1 cup milk  
1 or 2 tsp. vanilla

In a mixer add egg whites--beat until stiff--set aside. Into a bowl sift the cake flour, salt and baking powder--set aside. In a mixer add butter, egg yolks, and white sugar--beat. Add vanilla and milk--beat. Add cake flour mixture--beat. Add beaten egg whites to the batter--beat well. Pour batter into a greased and floured 9 x 13 cake pan. Bake at 350-375 degrees for 25-35 minutes--test with a toothpick for doneness.

#### **#1045 - Sweet and Sour Salad Dressing**

(by Shirley McNevich)

1 can Eagle brand sweetened condensed milk  
1 cup white sugar  
1 cup cider vinegar  
1 cup mayo or Miracle Whip

In a blender add milk, white sugar, cider vinegar and mayo--set blender to

"mix" and beat 3-5 minutes. Use as a salad dressing. Refrigerate leftover dressing.

### **#1046 - Chocolate Coffee Cake**

(by Shirley McNevich)

Crumbs: 10 squares Baker's semi-sweet baking chocolate (chopped coarsely with a knife); 3/4 cup chopped walnuts; 2/3 cup white sugar

Cake: 3/4 cup softened butter; 1 1/4 cups white sugar; 3 eggs; 1 1/2 cups sour cream; 2 tsp. vanilla; 2 1/2 cups flour; 2 1/2 tsp. baking powder; 1 tsp. baking soda; 1/2 tsp. salt

In a bowl add chopped chocolate, chopped walnuts and 2/3 cup white sugar--stir and set aside. In a mixer add butter and 1 1/4 cups white sugar--beat. Add eggs--beat. Add sour cream and vanilla--beat. Add flour slowly--beat. Add baking powder, baking soda and salt--beat. Grease a 10" tube pan/bundt cake pan. Pour 2 cups of the batter into the pan evenly. Sprinkle 1 cup of the chocolate crumb mixture on top of the batter in the pan. Add another 2 cups of batter on top, and sprinkle another 1 cup of the chocolate crumbs on top. Pour remaining batter on top, and sprinkle remaining chocolate crumbs on top (you should end up with 3 layers). Bake at 350 degrees for 55-60 minutes--test with a toothpick for doneness. Cool 20 minutes, then invert on to a cake plate.

### **#1047 - Glazed Ham Balls**

(by Shirley McNevich)

3/4 lb. ground cured ham  
1/4 lb. fresh ground pork  
2 eggs  
1/4 tsp. pepper  
1/2 tsp. paprika  
1/2 tsp. Worcestershire sauce  
1 tsp. French's yellow mustard  
1/2 cup Heinz ketchup  
1/2 cup (or more) breadcrumbs or cracker crumbs  
canola oil (for frying)  
cracker crumbs (for coating)  
Topping: 1 1/2 cups Domino's dark brown sugar; 1 tsp. French's yellow mustard; 1/4 cup cider vinegar; 1/2 cup pineapple juice; 1 TBSP Worcestershire sauce

In a bowl add eggs--beat with a fork. In a separate bowl add ham, pork, beaten eggs, pepper, paprika, 1/2 tsp. Worcestershire sauce, 1 tsp. mustard, ketchup, and bread crumbs--mix with your hands thoroughly. Mixture should

have enough consistency to form (and hold) into a ball shape--if it doesn't, add more bread crumbs and remix--set aside. In a separate bowl add cracker crumbs--set aside. Scoop ham mixture a bit at a time into your hands and form into meatball-sized balls. As you finish forming each ball, roll them in the cracker crumbs--place each on wax paper. In a skillet over medium heat add a little canola oil. Place a few ham balls at a time into the skillet and brown them all sides. Remove browned ham balls and place them in a greased 9 x 13 cake pan. In a bowl add brown sugar, 1 tsp. mustard, cider vinegar, pineapple juice, and 1 TBSP Worcestershire sauce--stir until mixed. Pour the brown sugar mixture on top of each ham ball. Bake at 350 degrees for 1 hour.

### **#1048 - Cherry Pudding Cake**

(by Shirley McNevich)

- 14 whole graham crackers
- 1 - 6oz. box Jell-O vanilla INSTANT pudding
- 2 cups cold milk
- 1 cup Cool Whip (thawed)
- 1 - 21oz. can Lucky Leaf cherry pie filling

Grease a 9" square cake pan. Line the bottom of the cake pan with whole graham crackers (break them when you need to at the ends and corners)--set aside. In a mixer add pudding mix and cold milk--beat on low until mixed, and then beat for 2 minutes. Turn the mixer off and let the pudding mixture stand for 5 minutes. After 5 minutes, remove bowl from mixer--add Cool Whip to the pudding mixture and stir with a spoon. Spread 1/2 of the pudding mixture on top of the graham crackers in the cake pan. Make another layer of graham crackers on top of the pudding mixture in the cake pan. Pour the rest of the pudding mixture on top of the graham crackers in the cake pan. Add another layer of graham crackers on top of the pudding mixture. Carefully spoon the cherry pie filling evenly on top of the graham crackers. Refrigerate overnight.

### **#1049 - Pumpkin Muffins**

(by Shirley McNevich)

- 1/2 cup softened butter
- 1 cup white sugar
- 2 eggs
- 1 cup canned Libby's pumpkin
- 1 cup raisins (put in saucepan, cover with water, bring to a boil, boil for 5 minutes, then drain them)
- 3 1/2 cups flour
- 4 tsp. baking powder
- 1/2 tsp. cinnamon

1/2 tsp. nutmeg  
1 tsp. salt  
1 1/4 cups milk

Boil raisins as described above--drain and cool. In a mixer add butter and white sugar--beat. Add eggs--beat. Add pumpkin--beat. In a separate bowl add flour, baking powder, cinnamon, nutmeg and salt--stir to mix. Remove bowl from mixer--add milk to batter and stir until blended. Add flour mixture to batter--stir just until mixed. Add drained raisins--stir. Add cupcake liners to muffin tins--fill each 3/4 full with batter. Bake at 400 degrees for 20-25 minutes.

### **#1050 - Fudge Ribbon Cake**

(by Shirley McNevich)

2 TBSP softened butter + 1/2 cup softened butter  
1 - 8oz. softened Philadelphia cream cheese  
2 1/4 cups white sugar  
1 TBSP cornstarch  
3 eggs  
2 TBSP + 1 1/3 cups milk  
2 tsp. vanilla  
2 cups flour  
1 tsp. salt  
1 tsp. baking powder  
1/2 tsp. baking soda  
4 envelopes Nestlé's Choco Bake (it's liquid chocolate that comes in a box of 8 envelopes and is made by Nestle--in the baking aisle of the grocery store)  
Frosting: 1/4 cup milk; 1/4 cup softened butter; 1 - 6oz. bag Nestlé's chocolate semi-sweet bits; 1 tsp. vanilla; 2 1/2 cups Domino's powdered sugar

Grease and flour a 9 x 13 cake pan--set aside. In a mixer add cream cheese, 2 TBSP butter, 1/4 cup white sugar, cornstarch--beat. Add 1 egg--beat. Add 2 TBSP milk and 1 tsp. vanilla--beat on high until very smooth--pour batter into a separate bowl and set aside because you need the mixer again. Wash your mixer bowl, then return it to the mixer--add 2 cups white sugar, flour, salt, baking powder, baking soda, 1/2 cup butter and 1 cup milk--turn mixer on VERY slowly and beat on low until mixed, then beat on low for 2 minutes. Afterwards add 1/3 cup milk, 2 eggs, 1 tsp. vanilla and the 4 envelopes of Choco Bake--beat until mixed, then beat on low for 2 minutes. Pour half of the Choco Bake batter into the prepared cake pan. Use a spoon to carefully spread the cream cheese batter on top of the Choco Bake batter--try to cover the entire top. Use a spoon to carefully spread the rest of the Choco Bake batter on top of the cream cheese batter. Bake at 350 degrees for 45-60 minutes--test with a toothpick for doneness. Cool completely. Frosting: in a saucepan over low heat add 1/4 cup milk and 1/4 cup butter--stir and bring to

a boil. Remove from heat and add chocolate bits--stir until bits melt. Add 1 tsp. vanilla--stir. Add 2 1/2 cups powdered sugar--stir with a spoon until it becomes spreadable--if too thick, add a few drops of milk and stir again. Frost the cake.

### **#1051 - Easy Buttermilk Biscuits**

(by Shirley McNevech)

6 cups flour  
1 1/2 cups buttermilk (you can use powdered buttermilk if you wish, mixed according to can directions)  
6 tsp. baking powder  
2 tsp. salt  
1 1/2 tsp. baking soda  
1 1/2 cups Crisco shortening

Into a large bowl sift the flour, baking powder, salt and baking soda. Instead of dumping all of the Crisco in at once, use a spoon to add the Crisco in small scoops. Once all of the Crisco is added, light grease your hands with Pam and use your hands to start working the dough in the bowl. Add the buttermilk and continue working the dough until well mixed--it should be a very thick dough. Dump the dough on to a floured counter--sprinkle a little extra flour on top. Knead the dough for 20 seconds, and then roll it out to 1/2" thick with a rolling pin. Use a round cookie cutter or the rim of a glass to cut the biscuits, re-rolling out the dough when necessary. Place biscuits on greased cookie sheets. Bake at 450 degrees for 14-18 minutes. Best to do a test biscuit on this recipe to get the time right.

### **#1052 - Hearty Lasagna**

(by Shirley McNevech)

1 lb. ground chuck  
1 tsp. salt  
1/2 tsp. pepper  
1 chopped onion  
1/4 tsp. garlic powder OR 1 minced garlic clove  
1 - 6oz. can Hunt's tomato paste  
1 - 24oz. can chopped tomatoes OR 1 qt. tomato juice  
1 tsp. oregano  
1/2 lb. lasagna noodles (cooked and drained according to package directions--make sure you add a little olive oil and a little salt when cooking them so they don't stick together)  
1/2 lb. shredded mozzarella cheese  
3/4 lb. ricotta cheese  
Parmesan cheese for sprinkling

Cook and drain lasagna noodles--set aside. In a skillet over medium heat brown the ground chuck with chopped onions, salt, pepper and garlic--cook and stir until browned and turn heat back to simmer. Add tomato paste, chopped tomatoes, oregano--stir and cook on simmer about 15 minutes or until it thickens. In a large lasagna pan make layers: meat sauce, then Parmesan cheese, then lasagna noodles, then shredded mozzarella cheese, then ricotta cheese--keep layering until ingredients are used up--try to end with meat sauce on top. Bake at 350 degrees for 35-45 minutes or until hot and bubbling.

### **#1053 - Triple Lemon Angelfood Cake**

(by Shirley McNevich)

1 box angelfood cake mix (mixed and baked according to box directions ONE DAY before making the rest of this recipe)  
1/2 pint heavy whipping cream  
1 - 3oz. box Jell-O lemon pudding/pie filling (NOT instant)

Bake angelfood cake according to box directions and cool completely. The next day, use a large bread knife to saw the cake horizontally into 3 equal layers. In a saucepan cook lemon pudding mix according to box directions--cool completely. In a mixer add the cream--use the whisk attachment and whip until it gets fluffy. Pour whipped cream into the lemon pudding--stir with a spoon. Place first layer of cake on a cake plate--spread lemon cream mixture on top. Repeat with all cake layers. Spread remaining lemon cream on top layer and on sides of cake. Refrigerate.

### **#1054 - Apple Pie Cake**

(by Shirley McNevich)

2 cups flour  
2 cups white sugar  
1/2 cup canola oil  
2 eggs  
1 tsp. baking soda  
1 tsp. vanilla  
1 - 21oz. can Lucky Leaf apple pie filling

In a mixer add white sugar, canola oil and eggs--beat. Add vanilla--beat. Add baking soda and flour--beat well. Remove bowl from mixer--add apple pie filling and stir gently with a spoon just until mixed. Pour batter into a greased 9 x 13 cake pan. Bake at 325 degrees for 50 minutes to 1 hour--test with a toothpick for doneness. Glaze if desired (or sprinkle with powdered sugar) once cake has cooled.

### #1055 - Eggplant Parmesan

(by Dottie Ellis - friend)

1 medium eggplant  
2 eggs (slightly beaten)  
3/4 to 1 cup dry bread crumbs  
1/4 tsp. salt  
1 - 24oz. jar pasta sauce with mushrooms  
1 TBSP oregano  
1 or 2 cups shredded mozzarella cheese  
canola oil for frying  
Parmesan cheese for sprinkling

Add eggs to a bowl--beat slightly--set aside. Pour breadcrumbs and the salt into a bowl--stir and set aside. Wash, peel and cut eggplant horizontally into 1/2" thick slices. Dip each eggplant piece into the egg mixture, then into the breadcrumb mixture to coat--place coated pieces into skillet coated with 1/4" to 1/2" canola oil over medium heat. Brown both sides of each piece and drain on paper towels. In a bowl add pasta sauce and oregano--stir. In a greased casserole dish layer eggplant, pasta sauce, mozzarella cheese and Parmesan cheese--keep layering until all are used up--try to end up with pasta sauce on top. Bake at 350 degrees for 30-40 minutes or until hot and bubbling.

### #1056 - Italian Buttermilk Cake

(by Shirley McNevich)

Cake: 1 cup buttermilk; 1 tsp. baking soda; 5 eggs; 2 cups white sugar; 1/2 cup softened butter; 1/2 cup Crisco shortening; 2 cups flour; 1 tsp. vanilla; 1/2 of a 7oz. bag Baker's angelflake coconut

Frosting: 12oz. Philadelphia cream cheese (softened); 6 TBSP softened butter; 1 1/2 tsp. vanilla; 24oz. Domino's powdered sugar (1 1/2 boxes); 3/4 cup chopped pecans

In a mixer add 5 egg whites--beat on high until stiff, then scoop them into a bowl and set aside. Wash mixer bowl and place it back on mixer. In the mixer add white sugar, 1/2 cup butter and the Crisco--beat on medium speed. Add 5 egg yolks--beat. Add baking soda, vanilla and the buttermilk--beat. Add flour--beat until smooth. Remove bowl from mixer--add beaten egg whites and fold them into the batter with a spoon. Add coconut--fold into batter with a spoon. Grease 3 - 9" round cake pans. Pour batter evenly into the three cake pans. Bake at 350 degrees for 18-20 minutes or until inserted toothpick comes out clean. Cool 15 minutes on wire racks--use a table knife to loosen the first cake and place it on a cake plate--this will be the bottom layer. Frosting: in a mixer add cream cheese and 6 TBSP butter--beat. Add vanilla-

-beat. Add powdered sugar--beat. Add pecans--beat. Frost the top and sides of the bottom cake layer. Place second cake layer on top of first layer--frost top and sides. Place third cake on top--frost top and sides. Refrigerate a few hours before serving. Keep refrigerated.

### **#1057 - Bisquick Sausage Appetizers**

(by Shirley McNevech)

3 cups Bisquick  
1 - 8oz. bag shredded mozzarella cheese  
1lb. fresh ground sausage (not in casing)--get at grocery store meat counter

In a bowl add all ingredients--mix with your hands. Shape batter into penny-sized balls. Place all of them on ungreased cookie sheets. Bake at 375 degrees for 12-15 minutes or until browned. Place a toothpick in each ball and serve immediately.

### **#1058 - Cottage Cheesecake**

(by Shirley McNevech)

2 - 8oz. Philadelphia cream cheese (softened)  
1 - 16oz. creamed cottage cheese  
1 1/2 cups white sugar  
4 eggs  
3 TBSP cornstarch  
3 TBSP flour  
1 1/2 TBSP lemon juice  
1 tsp. vanilla  
1/2 cup butter (melted)  
1 pint sour cream  
1 can Lucky Leaf cherry pie filling OR fresh sliced strawberries

In a mixer add cream cheese and cottage cheese--beat until creamy. Add eggs and white sugar--beat until smooth. Turn mixer on low while adding cornstarch, flour, lemon juice and vanilla. Keep mixer on low and add melted butter and sour cream--beat until smooth. Pour batter into a greased 9" springform pan. Bake at 325 degrees for 1 hour and 10 minutes or until edges of cake are firm. Turn off the oven but leave the cake in the oven for 2 hours. After 2 hours, remove cake from oven and refrigerate overnight. Spoon pie filling or fresh strawberries on top before serving.

### **#1059 - Stovetop Rice Pudding**

(by Shirley McNevech)

8oz. raw Carolina River Rice

2 1/2 quarts milk  
1 cup white sugar  
1/2 cup vanilla  
2 eggs (slightly beaten)

In a saucepan over low heat add rice, white sugar, rice and vanilla--stir and cook until rice is done and it starts to thicken. Remove saucepan from stove--add beaten eggs to the rice mixture and stir thoroughly. Cool completely, then transfer into a glass bowl/container--cover and refrigerate until very cold.

### **#1060 - Cherry Angelfood Salad**

(by Pat Klase - friend)

1 box angelfood cake mix  
1 can Lucky Leaf cherry pie filling (or any pie filling flavor)  
1 - 8oz. Cool Whip.

Bake the angelfood cake according to box directions. Cool completely. Just before serving tear bite sized pieces of angelfood cake and place them in a large glass bowl--continue until you have torn the entire cake into pieces. Pour the can of cherry pie filling over the top of the angelfood cake pieces--stir with a spoon. Serve with Cool Whip.

### **#1061 - Veal Pork Loaf**

(by Shirley McNevich)

2 lbs. ground fresh veal  
1 lb. ground fresh pork  
3 eggs  
1 tsp. salt  
1/2 tsp. pepper  
1 chopped onion  
1/2 cup chopped parsley  
1/2 can Campbell's cream of mushroom soup  
1/2 cup to 1 cup breadcrumbs (enough to shape it into a loaf)

In a bowl add veal and pork--mix with your hands. Beat eggs slightly in a bowl--add to veal mixture. Add salt, pepper, chopped onion, and chopped parsley to the veal mixture--mix with your hands. Add 1/2 can of mushroom soup and breadcrumbs--mix with your hands. Add as many breadcrumbs as you need and re-work until it's stiff enough to make a loaf. Cut mixture in half and use your hands form two loaves from the veal mixture. Place each loaf into a separate greased loaf pan--add 1/4 cup to 1/2 cup water to each loaf pan. Bake at 350 degrees for 45 minutes to 1 hour (or until browned). Slice to serve--serve with mushrooms, tomato sauce, ketchup--whatever you like.

## **#1062 - Lemon Cheese Pie**

(by Shirley McNevich)

1 cup cottage cheese  
1 1/4 cups white sugar  
3 TBSP butter (melted)  
2 TBSP flour  
2 eggs  
1 cup milk  
rind (zest) and juice of one lemon  
1 unbaked pie dough

In a mixer add 2 egg whites--beat until stiff, then transfer them to a bowl so you can use the mixer again. In a mixer add cottage cheese, white sugar, melted butter, 2 egg yolks, flour--beat until smooth. Add lemon juice and lemon zest--beat. Add milk--beat. Remove bowl from mixer--add egg whites and fold them into the batter using a spoon. Place pie dough into a greased 9" pie plate--flute the edges and spray the inside of the dough with Pam. Use a fork to prick holes into the bottom of the pie dough. Pour batter into the pie dough. Bake at 400 degrees for 30-35 minutes--test with a knife for doneness.

## **#1063 - Cinnamon Bun Biscuits**

(by Shirley McNevich)

2 TBSP butter (melted)  
1/4 cup Domino's dark brown sugar  
1/4 tsp. cinnamon  
1/4 cup Kayro corn syrup (dark)  
1/2 cup chopped pecans OR chopped walnuts  
1/2 cup raisins  
1 tube Pillsbury country style biscuits

Place raisins in a saucepan--cover with water and bring to a boil, then cook for 5 minutes--drain the raisins and set aside. Add butter to a mug--microwave until melted. In a bowl add melted butter, brown sugar and cinnamon--stir. Add Kayro--stir. Grease an 8" or 9" square pan (2" deep). Spread cinnamon mixture in the bottom of the greased pan. Sprinkle chopped nuts evenly on the bottom of the pan. Sprinkle raisins on top of the nuts. Remove biscuits from tube and separate them--arrange biscuits on top of raisins in the pan (it's ok if they touch each other). Bake at 400 degrees for 15 minutes. Remove from oven; let them stand for 5 minutes. After 5 minutes place a cake plate upside down on top of the pan and invert them on to the plate.

## **#1064 - Bacon Bites Appetizers**

(by Shirley McNevich)

- 1 - 3oz. Philadelphia cream cheese (softened)
- 1/4 to 1/2 cup crumbled bacon
- 2 TBSP finely chopped onion
- 1/4 tsp. pepper
- 1 - 8oz. tube Pillsbury crescent rolls

In a bowl add cream cheese, bacon, onion and pepper--stir until mixed. Open tube of rolls and separate them--on a flat surface lay the long ends of two of the triangles so they are touching--spray a little Pam on your fingers and pinch them together so now you have one rectangle instead of two triangles. Repeat with all dough pieces. Spoon/divide cream cheese mixture on to each dough rectangle--use a knife to spread the mixture out to cover the top of each dough rectangle. Roll each rectangle (long side first) to make a long tube of dough--use Pam on your fingers to seal it like a pie dough. Use a knife to cut each dough tube into bite sized pieces. Place dough pieces on to greased cookie sheets (NOT touching each other). Repeat with all dough. Bake at 350 degrees for 15 minutes or until browned.

## **#1065 - All American Casserole**

(by Shirley McNevich)

- 8 thawed hot dogs
- 1/4 to 1/2 cup chopped onions
- 2 cups cooked pasta noodles (your choice of shape)
- 1 - 10.75oz. can Campbell's tomato soup
- 1 tsp. French's yellow mustard
- 3 slices of bread (torn into bite sized pieces)
- 1 cup shredded cheese (mozzarella, cheddar, or three cheese blend)

Cook and drain noodles according to package directions. Slice hot dogs into coin shaped pieces--add pieces to a greased skillet over medium heat. Add onions to the hot dogs--stir and brown hot dogs and onions. Grease a 2 quart casserole dish--set aside. In a bowl add tomato soup and mustard--stir. Add drained noodles to tomato soup mixture--stir carefully--if it seems too thick add a little water and restir. Add hot dogs and onions to noodle mixture--stir gently. Pour the noodle mixture into the greased casserole dish. Sprinkle the shredded cheese on top. Place the bread pieces on top of the cheese evenly to cover the entire top. Bake at 350 degrees for 30-35 minutes or until cheese is melted and bread has browned.

### **#1066 - Pineapple Bread Cake**

(by Shirley McNevich)

1/2 cup butter (melted)  
3 to 4 cups cubed bread (filling bread)  
2 cups white sugar  
3 eggs  
1/2 cup Carnation evaporated milk  
3 1/2 cups Dole crushed pineapple

In a large bowl add eggs--beat with a fork. Add white sugar and milk--stir with a spoon until mixed. Add melted butter--stir. Add crushed pineapple--stir. Add cubed bread--stir lightly until mixed. Pour batter into a greased 9 x 13 cake pan. Bake at 350 degrees for 35-40 minutes.

### **#1067 - Chocolate Cream Cheese Crunch**

(by Shirley McNevich)

1 - 8oz. tub Cool Whip (thawed)  
1 - 8oz. Philadelphia cream cheese (softened)  
1 cup Domino's powdered sugar  
3 cups milk (whole milk or 2%)  
1 tsp. vanilla  
1 bag Oreo cookies  
4 TBSP softened butter  
2 - 3.4oz. boxes Jell-O vanilla INSTANT pudding/pie filling

Place Oreo cookies in a Ziploc bag a few at a time--crush with a rolling pin so they are in small pieces (not crumbs). Continue with all cookies--set them aside. In a mixer add softened cream cheese, softened butter and powdered sugar--beat until smooth. SLOWLY add milk and both boxes vanilla pudding mix--beat until mixed, and then beat on high until very smooth. Remove bowl from mixer--add Cool Whip to the pudding mixture and fold in using a wooden spoon. In a large glass serving bowl, start making layers with the crushed cookies, then pudding mixture--continue alternating until both have been used up--you should make sure you have enough crushed cookies left so that they can be the last layer on top. Refrigerate overnight.

### **#1068 - Easy Pineapple Cake**

(by Shirley McNevich)

1 box Duncan Hines yellow cake mix  
1 - 20oz. can Dole crushed pineapple (DO NOT discard juice)

In a mixer add the cake ingredients according to box directions EXCEPT omit the water. Drain the crushed pineapple--add the pineapple juice to the batter--beat until smooth. Remove bowl from mixer and add the crushed pineapple--stir with a spoon until mixed. Pour batter into a greased 9 x 13 cake pan. Bake at 350 degrees for 30-35 minutes--test with a toothpick for doneness. Frost as desired.

### **#1069 - Beef & Zucchini Casserole**

(by Shirley McNevich)

3 cups sliced zucchini (1/4" thick slices)  
1 1/2 cups water + 3/4 cup water  
1 1/2 tsp. salt + 1/2 tsp. salt  
1 chopped onion  
1/2 of a green pepper (chopped)  
2 TBSP canola oil  
1lb. ground chuck  
2 TBSP raw rice  
1 - 10.75oz. can Campbell's condensed tomato soup  
1/2 tsp. pepper  
1/2 tsp. paprika  
1 cup shredded American cheese  
3 slices bread

Break 3 slices of bread into bite sized pieces--set aside. In a saucepan add 1 1/2 cups water, zucchini, and 1 1/2 tsp. salt--bring to a boil, then cook until zucchini starts to change color--remove from heat and drain. In a skillet add 1/2 tsp. salt, pepper, paprika, canola oil, green pepper, chopped onion, and ground chuck--cook over medium heat until browned. In a bowl add tomato soup and 3/4 cup water--stir. In a greased 2 qt. casserole layer zucchini, then ground chuck mixture, then raw rice, then tomato soup--keep layering until all ingredients are used up and tomato soup is on the top layer. Bake at 325 degrees for 45 minutes. Remove from oven, sprinkle shredded cheese on top and place bread pieces on top of cheese. Return to oven and bake until cheese melts and bread crumbs are browned.

### **#1070 - Scratch Cheese Puffs**

(by Shirley McNevich)

2 cups grated cheddar cheese (MUST be room temperature)  
1/2 cup softened butter (room temperature)  
1/4 tsp. to 1/2 tsp. paprika  
1 cup flour (sifted)  
1/8 tsp. salt

In a large bowl add grated cheese, softened butter, paprika, flour and salt--work it with your hands until it forms dough. Using your hands roll little dough at a time into a marble sized ball. Repeat until you run out of dough. Place them all on greased cookie sheets. Bake at 350 degrees for 12-15 minutes or until done to your liking. Best to do a tester on this recipe.

### **#1071 - Chicken and Macaroni Casserole**

(by Shirley McNevich)

2 cups dry macaroni  
2 cups milk  
1 - 10.75oz. can Campbell's cream of celery soup  
1 - 10.75oz. can Campbell's cream of chicken soup  
2 cups cooked chicken (cut into bite sized pieces)  
1 chopped onion  
1/2 lb. cubed sharp cheese

In a bowl add cream of chicken soup and cream of celery soup--stir. Add milk--stir. Add chopped onion and dry macaroni--stir. Add chicken pieces--stir. Add cubed cheese--stir. Pour mixture into a glass 9 x 13 baking dish (greased). Cover it with foil and refrigerate overnight. The next day, let it sit (covered) on the counter for 1 hour. UNcover the dish and bake it at 350 degrees for 1 hour or until hot.

### **#1072 - Sweet Potato Cake**

(by Shirley McNevich)

1 1/4 cups canola oil  
2 cups white sugar  
4 eggs  
1/4 to 1/2 tsp. salt  
2 tsp. baking powder  
2 tsp. cinnamon  
2 cups flour  
2 tsp. baking soda  
1 cup chopped pecans OR chopped walnuts  
3 cups grated raw sweet potato  
Frosting: 1 - 8oz. Philadelphia cream cheese (softened); 1 stick softened butter; 1lb. Domino's powdered sugar; 2 tsp. vanilla

Wash, peel and grate sweet potatoes--set aside. In a mixer add canola oil, white sugar, eggs and salt--beat. Add cinnamon, baking powder, baking soda--beat. Add flour--beat until smooth. Remove bowl from mixer--add grated sweet potato and chopped nuts--stir until blended. Pour batter into two greased 8" round cake pans. Bake at 350 degrees for 40 minutes--test with a toothpick for doneness. Cool for ten minutes, then remove them from cake

pans on to plates--cool completely. Frosting: in a mixer add cream cheese and butter--beat. Slowly add powdered sugar--beat. Add vanilla--beat until very smooth. Place one cake on a cake plate--frost top and sides. Place second cake on top of the first cake--frost top and sides. Keep refrigerated.

### **#1073 - Lemon Cream Pie**

(by Shirley McNevech)

1 Keebler ready-made graham cracker crust  
3 egg yolks  
1 - 14oz. can Eagle brand condensed milk (NOT evaporated)  
1/2 cup lemon juice  
1 - 8oz. tub Cool Whip

In a mixer add egg yolks--beat. Add lemon juice--beat. Add condensed milk--beat. Pour batter into the ready-made crust. Bake at 325 degrees for 30 minutes. Cool completely. Refrigerate. Serve with Cool Whip OR spread Cool Whip on top of pie before refrigerating.

### **#1074 - Crockpot Meatball Sandwiches**

(by Shirley McNevech)

2lb. 13oz. of your favorite pasta or spaghetti sauce  
1 - 38oz. bag frozen Italian meatballs (fully cooked)  
shredded mozzarella cheese  
1 chopped onion  
1 chopped green pepper  
long steak sandwich rolls

Thaw the meatballs--drain. Add meatballs, sauce, chopped onion and chopped green pepper to a large crockpot--stir. Cook on low until well heated--test a meatball by slicing it in half to make sure it has warmed all the way through. Once hot, put 4-5 meatballs in each steak roll. Add a little sauce and some onions/peppers from the sauce to the top of the meatballs and sprinkle each sandwich with mozzarella cheese. You can make this recipe without thawing the meatballs but cooking time will be a few hours longer.

### **#1075 - Crockpot Macaroni and Cheese**

(by Shirley McNevech)

1 - 8oz. box raw macaroni  
2 TBSP canola oil  
1 - 13oz. can Carnation evaporated milk (NOT condensed)  
1 1/2 cups regular milk

1 tsp. salt  
3-5 cups shredded cheddar cheese  
1/4 cup melted butter

Add macaroni and 1 tsp. salt to boiling water--cook for 6-7 minutes, then drain. In a large bowl add cooked macaroni and canola oil--stir. Add evaporated milk, regular milk, shredded cheddar cheese and melted butter--stir. Grease the inside of a crockpot with Pam. Pour macaroni mixture into the greased crockpot. Cook on low 3-4 hours--stir occasionally while cooking.

### **#1076 - Zucchini Cake**

(by Shirley McNevich)

1/2 cup canola oil  
1/4 cup softened butter  
2 cups shredded zucchini  
1/4 cup Crisco shortening  
1 1/2 cups white sugar  
1 egg  
1/2 cup buttermilk  
1 tsp. vanilla  
2 1/2 cups flour  
4 TBSP Hershey's cocoa  
2 tsp. baking soda  
1 - 12oz. bag Nestlé's semi-sweet chocolate bits

In a mixer add canola oil, butter shredded zucchini--beat. Add Crisco and white sugar--beat. Add egg, vanilla and buttermilk--beat. Add cocoa and baking soda--beat. Add flour slowly--beat well. Pour batter into a greased and floured 9 x 13 cake pan. Sprinkle the chocolate bits evenly on top of the cake batter. Bake at 325 degrees for 55 minutes. Test with a toothpick for doneness.

### **#1077 - Bread Pudding**

(by Shirley McNevich)

2 cups day old bread (cut into cubes)  
1/4 cup white sugar  
2 eggs  
1/2 tsp. cinnamon  
1/4 tsp. nutmeg  
1/2 tsp. salt  
1 tsp. vanilla  
2 cups milk

In a greased casserole dish add all of the bread cubes. In a separate bowl

add eggs--beat with a fork. Add white sugar and stir--beat with the spoon. Add cinnamon, nutmeg, salt and vanilla to the egg mixture--stir with a spoon until mixed. Add milk to the egg mixture--stir. Pour the egg mixture evenly over the bread cubes--stir the bread cubes with a spoon to coat. Put the casserole dish inside of a cake pan--add enough hot water in the cake pan to come up to the halfway point on the outside of the casserole dish. Bake at 350 degrees for 1 hour or until inserted knife comes out clean.

#### **#1078 - Crockpot Rice Pudding**

(by Shirley McNevich)

1 cups raw Carolina River rice  
1 cup white sugar  
8 cups milk + 1 1/2 cups milk  
3 eggs  
2 tsp. vanilla  
1/4 to 1/2 tsp. salt  
1 tsp. cinnamon

In a crockpot add raw rice, white sugar, 8 cups milk--stir. Cook on high for 3 hours (stir occasionally). In a separate bowl add eggs--beat with a fork. Add 1/2 cups milk to eggs--stir. Add vanilla, cinnamon and salt to egg mixture--stir. After 3 hours is up, add egg mixture to rice mixture in the crockpot--stir. Cook on high for 20-30 minutes longer. If a scum forms, remove it and discard the scum. Cool completely, then refrigerate (in glass if possible).

#### **#1079 - Honey Mustard Dipping Sauce**

(by Shirley McNevich)

1/8 tsp. paprika  
1 TBSP white vinegar  
1 TBSP French's yellow mustard  
1/4 cup honey  
1/4 cup Dijon mustard (Grey Poupon)  
1/4 cup mayo

In a bowl add mayo and paprika--stir. Add yellow mustard and honey--stir. Add Dijon mustard and white vinegar--stir until well blended. Cover bowl with Saran Wrap and refrigerate until you need it. Good for dipping chicken nuggets, French fries, tater tots, etc. You can also use it as a spread for chicken sandwiches, etc.

### **#1080 - Homemade French Bread Pizza**

(by Shirley McNevich)

1 loaf French bread  
1 jar of your favorite pizza sauce  
1 bag shredded mozzarella cheese  
Your favorite pizza toppings (pepperoni, etc.)

Slice the French bread loaf into 6" to 8" pieces, and then slice each piece in half lengthwise. Spread pizza sauce on each bread slice, then place slices on cookie sheets. Bake at 350 degrees just until the edges of the bread start to lightly brown. Remove from oven, add pizza toppings and shredded mozzarella cheese on top of bread slices. Return bread slices to oven and bake at 350 degrees until cheese is melted and golden brown. Wait a few minutes before eating so you don't burn your mouth. This works best if your pizza toppings are at room temperature.

### **#1081 - Zucchini Fritters**

(by Shirley McNevich)

2 cups grated zucchini (peel before grating)  
2 eggs  
1/3 cup flour  
1/4 cup fresh grated Parmesan cheese  
canola oil

In a bowl add eggs--beat with a fork. Add grated zucchini, flour and grated Parmesan cheese--stir until mixed. In a frying skillet (over medium heat) add enough canola oil to cover the bottom of the skillet. Drop large spoonfuls into the skillet (make sure they don't touch)--fry until bottoms are golden brown, then flip and fry opposite sides until golden brown. Set finished fritters on paper towels to soak up extra oil.

### **#1082 - Liver and Onions**

(by Shirley McNevich)

1lb. calves' liver  
1 onion (sliced)  
1/2 cup flour  
1/4 cup canola oil + extra for frying onions  
salt to your taste  
1/2 cup water

In a bowl add flour--salt each side of each piece of liver. Dip each piece of liver in the flour (both sides) to coat. In a skillet over medium heat add canola oil. Put coated liver pieces in the skillet and brown liver pieces on both sides. Add 1/2 cup water to the skillet and put a lid on the skillet--turn heat back to low. Cook until liver is done to your liking. In a separate skillet add a little canola oil and sliced onions--cook and stir over medium heat until soft and brown. When both the liver and onions are done, serve sliced onions on top of liver.

### **#1083 - No Apple Apple Pie**

(by Shirley McNevich)

1 3/4 cups water  
2 cups white sugar  
2 tsp. cream of tartar  
40-50 Ritz crackers (no generic substitutes)  
1 lemon (for zest and 2 TBSP lemon juice)  
1/2 tsp. cinnamon  
2 unbaked pie doughs

Squeeze lemon to get 2 TBSP lemon juice. Peel the rind of the lemon and scrape to get the zest--set aside. Spray Pam on the inside of a pie dish--add unbaked pie dough to the pie dish and spray the pie dough with Pam. Crush Ritz crackers into a bowl (large pieces, not crumbs)--set aside. In a saucepan over medium heat add water, white sugar and cream of tartar--stir and bring to a boil. Once boiling, boil for 1 minute then add lemon zest and lemon juice--stir. Add crushed crackers to the cream of tartar mixture but do NOT stir--boil for another 1 minute. Remove from heat and pour entire mixture into the prepared pie dough. Sprinkle the cinnamon over the top of the cracker mixture. Cut butter into small pieces and put it evenly on top of the cracker mixture. Place second pie dough on top--seal it (using water or Pam) and flute the edges. Use a sharp knife and make air holes in the top of the crust. Bake at 425 degrees for about 30 minutes or until crust is browned. Cool completely.

### **#1084 - Blueberry Dream Whip Pie**

(by Shirley McNevich)

1 - ready-made graham cracker crust (or make your own)  
1 envelope Dream Whip  
1 cup Domino's powdered sugar  
1 - 8oz. Philadelphia cream cheese  
1 cup Lucky Leaf blueberry pie filling

Prepare Dream Whip according to envelope directions--set aside. In a mixer add cream cheese and powdered sugar--beat. Add prepared Dream Whip to

the cream cheese mixture in the mixer--beat. Pour cream cheese mixture evenly into graham cracker crust. Place the crust in refrigerator for one hour, then remove it from refrigerator and spread blueberry pie filling on top of cream cheese mixture in the graham cracker crust. Refrigerate overnight.

### **#1085 - Potato Pizza Casserole**

(by Aunt Janie [McNevich] Baranowski)

4 cups sliced raw potatoes  
1lb. ground chuck  
1 chopped onion  
1 tsp. salt  
1/2 tsp. pepper  
1 can cheddar cheese soup  
1 - 15oz. jar pizza sauce  
1/2 cup milk  
1 tsp. oregano  
1/2 tsp. white sugar  
1 cup shredded mozzarella cheese

In a greased 9 x 13 pan/dish add potato slices evenly. In a skillet brown the ground chuck with the chopped onions, salt and pepper. In a bowl add milk and cheddar cheese soup--stir. Add browned ground chuck to the cheese soup mixture--stir. Pour the cheese soup mixture on top of the potatoes. In a bowl add pizza sauce, oregano and white sugar--stir. Pour pizza sauce mixture on top of cheese soup mixture. Bake at 375 degrees for 1 hour, remove from oven, sprinkle mozzarella cheese on top, return to oven and bake 15 minutes longer.

### **#1086 - Microwave Pickles**

(by Aunt Janie [McNevich] Baronowski)

2 cucumbers (washed and sliced into coin shaped pieces)  
1 onion (sliced crossways--separate into rings, and slice rings in half)  
1 TBSP salt  
1/2 TBSP mustard seed  
1/2 TBSP celery seed  
1/2 TBSP turmeric  
1/2 cup white vinegar  
3/4 cup white sugar

In a microwave safe bowl add salt, mustard seed, celery seed, turmeric, white vinegar and white sugar--stir until mixed. Add cucumber slices and sliced onions--stir. Cover with a piece of Saran Wrap--microwave on high for 8 minutes (stopping every 2 minutes to stir them). Pour the whole mixture into a large glass jar--put the lid on and let it sit on the counter until room

temperature, then refrigerate until cold. You can eat them the next day. You MUST use a glass jar--any other container will get stains.

### **#1087 - Shrimp Cocktail Dip**

(by Shirley McNevech)

1 - 8oz. Philadelphia cream cheese  
1/2 cup Breakstone's sour cream  
1/4 cup mayo  
1 cup good quality cocktail sauce  
2 cups shredded mozzarella cheese  
10oz. of baby shrimp (FULLY COOKED)  
2 green onions (chopped into very small pieces--you can add more or less to your taste)  
1 tomato (chopped into bite sized pieces)  
fresh ground pepper (optional)

If shrimp is frozen, dump shrimp into a bowl and add warm water. Keep draining the water and adding more warm water until the shrimp are at room temperature--drain and set aside. If you use shrimp from a can, drain and rinse well--set aside. In a bowl add softened cream cheese, sour cream and mayo--stir until well mixed--you can use a mixer if you want it really smooth. Spread cream cheese mixture evenly on to a dinner plate. Use a spoon to gently spread the cocktail sauce on top of the cream cheese layer. Sprinkle the chopped tomatoes on top of cocktail sauce layer (grind a little pepper on top of tomatoes if you wish). Sprinkle chopped green onions on top of the tomato layer. Sprinkle shrimp on top of the green onions layer. Sprinkle shredded mozzarella cheese on top of the shrimp layer. Carefully cover the plate with Saran Wrap and refrigerate until cold. Serve with good quality crackers.

### **#1088 - Bisquick Pumpkin Bread**

(by Aunt Janie [McNevech] Baronowski)

1/3 cup canola oil  
1 cup Libby's canned pumpkin  
3 eggs  
2 1/3 cups Bisquick  
1 1/4 cups white sugar  
2 tsp. cinnamon  
1/2 cup raisins (put in water, bring to a boil, boil 5 minutes and drain)  
1/2 cup chopped walnuts

In a mixer add canola oil and eggs--beat. Add pumpkin--beat. Add Bisquick--beat. Add white sugar and cinnamon--beat until mixed, then beat on high for 1 minute. Remove bowl from mixer--add raisins and nuts--stir with a spoon.

Grease JUST THE BOTTOM of a bread loaf pan. Pour batter into greased loaf pan. Bake at 350 degrees for 45-55 minutes.

### **#1089 - No Fail Scratch Dumplings**

(by Aunt Janie [McNevich] Baronowski)

1 1/2 cups flour  
1 heaping tsp. baking powder  
1 TBSP butter  
1 beaten egg  
1/2 cup milk  
1/4 to 1/2 tsp. salt

Into a bowl sift flour, baking powder and salt. Add butter--cut in the butter. Add beaten egg and milk to flour mixture--stir until you can form mixture into a soft ball. In a saucepan add 1 quart water--bring to a boil. Remove saucepan from heat and drop 1 TBSP balls into the hot water--continue until all dough is used up. Return saucepan to stovetop, turn heat to medium and put a lid on the saucepan. Set timer for 20 minutes--DO NOT take off the lid before 20 minutes are up or they will fall. Serve them in soup, stew or with sauerkraut.

### **#1090 - Chicken and Corn Flakes Casserole**

(by Aunt Janie [McNevich] Baronowski)

3 cups cubed cooked chicken  
1 - 8oz. bag egg noodles (cooked and drained according to package directions)  
2 - 10oz. cans Campbell's cream of chicken soup  
1 - 12oz. can Carnation evaporated milk (NOT condensed)  
8oz. of your favorite cheese (cubed)  
1 cup crushed corn flakes cereal

In a bowl add both cans of cream of chicken soup, evaporated milk--stir. Add cubed chicken, cooked egg noodles--stir. Add cubed cheese--stir well. Pour mixture into a greased baking dish. Sprinkle crushed corn flakes on top. Bake at 350 degrees for 40-50 minutes or until hot and bubbling.

### **#1091 - Cake Mix Apple Crisp**

(by Shirley McNevich)

5 baking apples (washed, peeled, cored and cut into slices)  
1/2 box Jiffy yellow golden cake mix  
1/2 tsp. cinnamon  
1/2 cup white sugar

1/2 stick butter (melted)

Place sliced apples in a buttered glass baking dish. Sprinkle the 1/2 box Jiffy yellow cake mix on top of the sliced apples. In a separate bowl add cinnamon and sugar--stir. Sprinkle cinnamon/sugar mixture on top of the cake mix. Melt the butter, and then drizzle the melted butter on top of the cinnamon/sugar mixture. Bake at 350 degrees for 30-40 minutes or until apples are tender.

### **#1092 - Chocolate Coffee Whip**

(by Shirley McNevich)

8oz. Baker's semi-sweet baking chocolate  
3 TBSP Domino's powdered sugar  
3 TBSP fresh brewed coffee  
3 egg yolks  
1 1/4 cups heavy whipping cream

Melt chocolate according to box directions. In a saucepan over medium heat add melted chocolate and powdered sugar--stir. Add coffee--stir. Add egg yolks--stir until thick. Remove saucepan from heat--let it cool to room temperature. In a mixer add heavy whipping cream--beat until stiff. Pour whipped cream into the chocolate batter--stir. Pour entire mixture into a glass bowl--refrigerate until cold.

### **#1093 - Sliced Microwave Potatoes**

(by Shirley McNevich)

4 baking potatoes  
salt to taste  
pepper to taste  
butter  
chopped green onions (optional)  
shredded cheddar cheese  
sour cream (optional)

Wash and rinse potatoes. On a cutting board and using a sharp knife, slice each potato down (in width) 1/8" slices but DO NOT cut all the way through--you want the potatoes to stay together. Place the potatoes in a microwave safe dish. Put butter, salt and pepper on top of potatoes and between slices. Sprinkle chopped green onions on top of each potato. Microwave on high until potatoes are tender. Remove from microwave and sprinkle shredded cheddar cheese on top of potatoes. Return to microwave and microwave on high until cheese melts. Scoop sour cream on top before serving if you wish.

## **#1094 - Homemade Pot Pie**

(by Shirley McNevich)

1 - 3lb. sirloin tip roast (if making beef pot pie)  
3lb. boneless/skinless chicken breast (if making chicken pot pie)  
1 - 3lb. ham end (if making ham pot pie)  
3 quarts of broth from cooking the beef, chicken or ham  
1 large onion (chopped)  
1 cup chopped celery  
1/2 cup chopped fresh parsley  
4 red potatoes (washed, peeled and sliced 1/8" thick)  
Noodle Dough: 2 cups flour; 1 tsp. salt; 1 TBSP butter; 2 beaten eggs; 1/2 cup cold water

In a Dutch oven cook either the beef, chicken or ham--add 1 tsp. salt to beef or chicken, but NOT ham. Cook on medium heat--add 2 cups water if cooking beef, 2 quarts of water if cooking chicken, 2 quarts water if cooking ham. Cook until tender (roast or ham will take 2-3 hours; chicken will take about 1 hour). Remove meat from Dutch oven. Pour all broth into a container--when it gets to room temperature refrigerate the broth. Cover meat with Saran wrap when cooled and refrigerate overnight. The next day remove broth from refrigerator--skim off all the fat that rose to the top of your container. Measure broth--you need 3 quarts--if not add water to the broth until you have 3 quarts. Put broth in Dutch oven--turn heat to medium. To the broth add chopped onion, chopped celery and chopped parsley. Add 1/2 tsp. pepper to the broth. If making chicken or beef pot pie, add 1 tsp. salt to the broth--DO NOT add salt if making ham pot pie. Noodles--in a bowl add flour, salt, butter--mix with your hands until it makes crumbs. Add beaten eggs to flour mixture--mix with your hands. Add 1/2 cup water to flour mixture--mix with your hands until you can form a ball. Cut the dough ball into 3 equal sized dough balls. Flour your counter, put one dough ball on top of flour, and sprinkle a little flour on top of the dough ball. Use a rolling pin and roll the dough as thin as you can get it--sprinkle with more flour if it gets sticky. Use a tableknife to cut the dough into 1" squares. Repeat with other 2 dough balls. When broth is boiling, add sliced potatoes to the broth. When broth comes back to a boil add each individual 1" dough square ONE AT A TIME to the broth. Put the lid on the Dutch oven and boil for 20 minutes. While it's cooking, cut your meat into bite sized pieces. After the noodles have cooked for 20 minutes, add the meat pieces--stir. Put lid back on, turn heat to simmer and cook until meat is hot.

## **#1095 - Brown Sugar Pie**

(by Shirley McNevich)

1 unbaked pie dough  
1 cup Domino's dark brown sugar

3 TBSP flour  
1/4 tsp. salt  
1 - 12oz. can Carnation evaporated milk (NOT CONDENSED)  
2 1/2 TBSP butter  
cinnamon

Spray a pie plate with Pam, insert unbaked pie dough, spray the dough with Pam and flute the edges of the pie dough. In a bowl add brown sugar, flour and salt--stir with a spoon. Pour the flour mixture into the pie dough. Carefully and evenly pour the evaporated milk all over the top of the flour mixture until the can is empty. Dot the top of the pie with the 2 1/2 TBSP butter. Sprinkle cinnamon on top of the pie (to your taste). Place the pie on top of a cookie sheet, and then place in oven. Bake at 350 degrees for 50 minutes--test with a tableknife for doneness. Cool completely, then refrigerate.

### **#1096 - Mini Peanut Butter Cup Brownies**

(by Shirley McNevech)

1 - 15oz. box brownie mix  
1/4 cup canola oil  
1/3 cup hot water  
1 beaten egg  
1 bag Reese's mini-peanut butter cups  
mini-muffin paper liners  
mini-muffin tin

In a bowl add brownie mix, canola oil, beaten egg and hot water--stir with a spoon until smooth. Line mini-muffin tins with paper liners. Fill each paper liner half full with batter. Unwrap a peanut butter cup and press it into the middle of the batter in the paper liner. Repeat with all batter and all peanut butter cups. Bake at 350 degrees for 15-20 minutes.

### **#1097 - Red Potato Casserole**

(by Shirley McNevech)

5 red potatoes  
1 stick butter (melted)  
1 envelope Lipton onion soup (dry)  
1 cup shredded cheese (cheddar, mozzarella or your choice)

Wash and peel potatoes (only remove skin if you wish)--slice potatoes into 1/8" slices and add slices to a bowl. In a separate bowl add dry soup mix and melted butter--stir. Pour butter mixture on to the potatoes--mix with a spoon and toss to coat. Pour coated potatoes into a greased casserole dish. Put the lid on the casserole. Bake at 400 degrees for 40 minutes--remove from oven

and test potatoes with a fork--return to oven if necessary until potatoes are tender. Once potatoes tender, remove from oven, sprinkle shredded cheese on top, return to oven UNCOVERED until cheese is melted.

### **#1098 - Homemade Candy Apples**

(by Shirley McNevich)

16 apples  
16 popsicle sticks  
red food coloring  
2 cups water  
1 cup Kayro lite corn syrup  
6 cups white sugar  
candy thermometer  
chopped nuts (optional)

If using chopped nuts, put them in a bowl and set them aside. Make sure apples are at room temperature. Wash the apples in warm water and dry them with paper towels. Remove the stems from the apples. Insert a popsicle stick into each apple (where the stem was removed). Place greased cookie sheets on your counter to hold finished candy apples. In a saucepan over medium heat add white sugar, water and lite corn syrup--stir and make sure that you keep stirring until all of the sugar has dissolved. Continue stirring and heating until candy thermometer gets to 300 degrees. Once at 300 degrees, remove saucepan from heat and quickly add a few drops of red food coloring--stir. Start with the first apple--dip it into the candy mixture and coat the apple. Once coated, dip quickly into the chopped nuts (optional). Place coated apple stick side up on prepared cookie sheets. Continue with all apples. When you get near the end, you may need to reheat the candy mixture. You may also need to tilt the saucepan and use a spoon to help coat the last few apples. Once cooled, wrap candy apples in clear cellophane and use a twist tie to keep the air out. Saran Wrap and other plastic wraps tend to stick to the apples so we don't recommend using them.

### **#1099 - Goopy Chocolate Brownies**

(by Shirley McNevich)

1/2 cup butter (no substitutes)  
1 cup white sugar  
3 eggs  
1/4 tsp. salt  
1 cup flour  
3/4 cup Hershey's chocolate syrup  
2 tsp. vanilla  
3/4 cup chopped nuts (optional)

In a bowl add eggs--beat with a fork. Add salt--stir. Add butter and white sugar--stir. Add chocolate syrup and vanilla--stir. Add flour a little at a time--stir until you have brownie batter. Add chopped nuts if you wish--stir. Pour batter into a greased 9" baking pan. Bake at 350 degrees for 25-30 minutes. DO NOT OVER BAKE or brownies will be dry instead of gooey.

### **#1100 - Shrimp Salad**

(by Shirley McNevich)

1lb. cooked shrimp (washed, peeled, and cut into bite sized pieces)  
1/2 cup Hellmann's mayo  
1/2 cup chopped celery  
2 tsp. Old Bay seasoning  
2 hard boiled eggs (chopped)

In a bowl add mayo, chopped celery, chopped eggs and Old Bay--stir. Add shrimp pieces--stir until mixed. If too dry add a little more mayo and stir again. Refrigerate until cold. Serve on sandwiches or salads. Does not last very long in refrigerator so don't store it too long.

### **#1101 - Sour Cream Salsa Dip**

(by Shirley McNevich)

1 cup Hellmann's lite mayo  
1 cup Breakstone's sour cream  
1 - 1.4oz. envelope Knorr veggie soup mix  
1 - 12oz. jar Picante chunky salsa (your choice of mild, medium or hot)  
tortilla chips

In a bowl add mayo and sour cream--stir. Add soup mix--stir. Add salsa--stir until mixed. Cover the bowl and refrigerate until cold. Serve with tortilla chips.

### **#1102 - Beginner's Fudge**

(Shirley McNevich)

3 cups Nestlé's semi-sweet chocolate chips  
1 - 14oz. can Eagle brand condensed milk (NOT evaporated)  
1/4 tsp. salt  
1/2 cup chopped nuts (optional)  
1 1/2 tsp. vanilla

In a saucepan over low heat add chocolate chips, Eagle brand milk and salt--cook and stir until chocolate is melted. Remove saucepan from heat--add vanilla and nuts--stir. Pour mixture into a buttered 8" or 9" square pan. Let fudge cool to room temperature, then refrigerate until cold. Cut into squares.

### **#1103 - Cream Cheese Sundae Squares**

(by Shirley McNevich)

2 cups graham cracker crumbs (you can make your own if you wish)  
1/3 cup butter (melted)  
1 cup white sugar  
3 - 8oz. Philadelphia cream cheese (softened)  
2 tsp. vanilla  
3 eggs  
1/2 cup mashed overripe bananas  
1 cup fresh strawberries (sliced)  
1 banana (cut into coin shaped pieces)  
1 tsp. lemon juice  
1 - 8oz. can Dole crushed pineapple (drained)

In a bowl add graham cracker crumbs, melted butter and 1/4 cup white sugar--stir and press mixture on to bottom of a greased 9 x 13 baking pan. In a mixer add cream cheese--beat. Add 3/4 cup white sugar--beat. Add vanilla and eggs--beat until smooth. Remove bowl from mixer--add mashed bananas to cream cheese mixture--stir. Scoop batter on to the graham cracker crust. Bake at 350 degrees for 30 minutes or until center is just about set. Cool completely, then refrigerate overnight. The next day, remove cake from refrigerator. Slice banana into coin shaped pieces--in a bowl add banana pieces and lemon juice--toss to coat. Slice strawberries into bite sized pieces. Make sure pineapple is drained well. Just before serving add sliced bananas, strawberry pieces and crushed pineapple evenly on top. Cut into squares for serving.

### **#1104 - Chocolate Pudding Pound Cake**

(by Shirley McNevich)

1 box chocolate cake mix (NO PUDDING in mix)  
1 - 3.75oz. box Jell-O INSTANT chocolate pudding mix  
4 eggs  
1 cup water  
1/2 cup canola oil  
1/2 cup chopped pecans (coarse)  
Glaze: 2 TBSP Hershey's cocoa; 1 TBSP canola oil; 5 tsp. water; 1 TBSP Kayro clear corn syrup; 1 cup Domino's powdered sugar

In a mixer add eggs and canola oil--beat. Add chocolate cake mix--beat. Add water--beat. Add pudding mix--beat until mixed, then beat on medium speed for 2 minutes. Remove bowl from mixer--add pecans and stir with a spoon. Pour batter into a greased and floured 10" tube cake pan/bundt cake pan. Bake at 350 degrees for 40-50 minutes--test with a toothpick for doneness. Wait about 30 minutes after cooling cake, then loosen edges of cake with a

knife and invert it on to a cake plate--set aside until it cools completely. In a saucepan over low heat add cocoa, 1 tsp. canola oil, 5 tsp. water, corn syrup--cook and stir until smooth. Remove from heat--add powdered sugar and stir with a spoon until smooth. Let glaze cool to room temperature--stir. Drizzle glaze on cooled cake.

### **#1105 - Ham & Broccoli Stovetop Noodles**

(by Shirley McNevich)

- 1 - 12oz. bag egg noodles
- 1 - 16oz. bag frozen broccoli pieces
- 3 cups cooked ham (cut into bite sized pieces)
- 1 cup shredded mozzarella cheese
- 1 cup shredded Parmesan cheese (fresh, not canned)
- 1/3 cup butter
- 1/2 cup milk
- 1/4 tsp. garlic powder

In a saucepan cook noodles according to package directions EXCEPT only cook the noodles for 5 minutes. Once cooked, add broccoli and ham pieces to the noodles/boiling water--cook and stir for 5 minutes, then drain the whole mixture. Once drained, return the mixture to the saucepan. Add milk, butter, garlic powder, mozzarella cheese and Parmesan cheese--turn heat to low, stir and cook until hot enough to serve.

### **#1106 - Chicken & Broccoli Bowties**

(by Shirley McNevich)

- 3 cups raw bowtie pasta noodles (cooked according to package directions)
- 4 cups chopped broccoli (fresh or frozen)
- 3 large boneless/skinless chicken breasts
- 1 bottle Italian salad dressing
- 1 or 2 minced garlic cloves
- 2 cups of your favorite pasta sauce
- 1/4 to 1/2 tsp. pepper
- 4oz. Philadelphia cream cheese (room temperature and cubed)
- 1/2 cup fresh grated Parmesan cheese

Poke chicken breasts all over on both sides using a fork. Place chicken breasts in a large Ziploc bag--pour the Italian dressing into the bag, then seal and work it around with your hands to coat all chicken. Open the bag a little bit, squeeze out the air, and reseal. Place in refrigerator for a few hours to marinate. When ready to cook, cook pasta according to box directions. Cook pasta until almost done, then add broccoli to the pasta water--continue cooking and stirring until pasta is done. Drain pasta and broccoli, and then return it to your saucepan. Remove chicken from refrigerator--cut chicken

into bite sized pieces (DO NOT discard Italian dressing). Place chicken pieces, minced garlic, and pepper in a skillet with some of the leftover Italian dressing--cook and stir until chicken is cooked through and browned. Add the cream cheese and pasta sauce to the chicken--cook and stir until cream cheese is melted. Remove from heat and pour pasta mixture into the saucepan with the bowtie pasta/broccoli mixture. Return to heat--add Parmesan cheese to the mixture--cook and stir until all ingredients are hot.

### #1107 - Homemade Turkey Broth

(by Shirley McNevich)

1 turkey carcass (left over from your Thanksgiving turkey--all of the bones)  
1 onion (cut it in half)  
4 ribs of celery (cut each rib into 3 pieces)  
1/2 cup chopped fresh parsley

Remove any meat from the carcass--save the meat for turkey soup. In a large pot (4-6 quarts) add the carcass and bones. Add enough water to cover the carcass and the bones. Add the onion, celery and parsley--turn heat to medium and bring water to a boil. Once boiling, turn heat back to low. Put a lid on the pot and let it cook on low heat for 1 hour. Turn heat off, and wait until broth is at about room temperature. Remove carcass and bones--discard them. Pour the remaining broth mixture through a sieve--throw away everything that gets caught in the sieve. Scoop broth into glass jars and refrigerate the broth. The next day, skim off the fat that has risen to the top. Use the broth for turkey soup, etc.

### #1108 - Thanksgiving Turkey

(by Shirley McNevich)

Filling:

2 bags filling bread (14-16oz.)  
3/4 to 1 cup chopped celery (use leaves and everything from heart, and some of the stalk)  
1 large onion (chopped)  
3/4 cup fresh parsley or dried parsley flakes  
1 tsp. salt  
1/2 tsp. pepper  
6 eggs (beaten)  
3/4 to 1 cup milk  
2 TBSP Parkay margarine

Make this the day before Thanksgiving. In a frying pan, add Parkay, onion, celery, and parsley. Heat on medium heat with lid on for 10 minutes, stirring after first 5 minutes. Put filling bread in a large bowl and add the onion/celery/parsley mixture--mix with your hands. Add the beaten eggs, salt,

pepper and milk and continue mixing with your hands--leave it in the bowl, cover with Saran wrap and refrigerate until the next day.

1 - 18 to 20lb. turkey (if frozen--thawed completely in cold water the day before)

1 large onion (cut in half)

4 ribs of celery (cut each rib into 3 pieces)

6 tsp. salt put into an empty salt shaker

1 Reynold's Wrap turkey bag

cord string

2 sets poultry pins (usually in grocery store in same section as cooking bags--it's a seasonal item)

1 TBSP flour

1 large roasting pan

1 quart water

The next day (Thanksgiving Day), spray the inside of the turkey cooking bag with Pam--put the 1 TBSP flour inside of the bag. Close the end of the bag and shake it to distribute the flour--set aside. Preheat oven to 375 degrees. Make sure the turkey is thawed--remove turkey from its wrapper--open up the neck/rear of the turkey and remove the giblets and neck. Wash giblets and neck in water, then place them in a saucepan if you want to use them. Wash the turkey (both inside and out) with cold water--check for any remaining feathers and remove them (use tweezers). Pat the outside of the turkey dry with paper towels. Using the salt shaker with the 6 tsp. salt, shake about 2 tsp. of the salt all over the inside of the turkey. Using your hands, stuff the filling that you made yesterday into the rear of the turkey. Shake about 1/2 tsp. salt into the neck. When you can't get any more filling in the rear end, stuff remaining filling into the neck. Use the poultry nails--pull the skin on either side of the two turkey openings (neck and rear) and insert poultry pins so they will hold your filling in the turkey. Take the cord string, wrap it around the top poultry pin, then start connecting the poultry pins (like lacing a shoe), pulling tight as you put the string on each pin. When you get to the bottom tie the string into a knot and cut off excess string. Use a separate piece of string to tie the wings together. Put the prepared turkey bag into the roasting pan. Open up the end; put the turkey inside of the bag. Pour 1 quart of water into the bag with the turkey. Shake any salt left in your salt shaker all over the top and sides of the turkey--it's ok if some of the salt goes into the water. Put one half of the onion in the water by the neck end, and the other half onion in the water by the rear end of the turkey. Arrange celery evenly in the water around the turkey. Use the special tie that comes in the box with the cooking bag--tie the bag shut according to the instructions on the cooking bag box. Take a sharp knife and POKE 5 or 6 HOLES IN THE TOP OF THE BAG. If you skip poking the holes, the bag will explode. Put the roaster in the preheated oven and bake 3 1/2 to 4 hours--test with a fork for doneness. If making a smaller turkey, the cooking times are listed on the cooking bag box.

## **#1109 - Crushed Frosted Flakes Cookies**

(by Shirley McNevich)

1 3/4 cups flour  
1/2 tsp. baking soda  
1/2 tsp. salt  
1 cup butter (no substitutes)  
1 cup white sugar  
2 eggs  
1 tsp. vanilla  
3 cups Frosted Flakes cereal  
1 - 6oz. bag Nestlé's semi-sweet chocolate morsels (melted according to bag directions)

Place Frosted Flakes into a Ziploc bag--close the bag and crush them coarsely using a rolling pin--set aside. In a mixer add butter and white sugar--beat. Add eggs and vanilla--beat. Add baking soda, salt and flour--beat. Remove bowl from mixer and add crushed Frosted Flakes--stir with a wooden spoon until mixed. Melt chocolate according to bag directions--drizzle the melted chocolate on the top of the cookie batter--use a table knife to swirl the chocolate through the cookie batter. Drop by tablespoonfuls of batter on to greased cookie sheets. Bake at 350 degrees for 10-12 minutes or until lightly browned. Use a spatula to take the cookies off of the cookie sheets after a minute or two--cool on paper towels.

## **#1110 - Whipped Cranberry Dessert**

(by Shirley McNevich)

4 cups fresh or frozen cranberries (thawed and mashed with a potato masher or processed with a food processor)  
1 - 16oz. bag mini marshmallows (if you can find the multi-colored ones, they make it look nicer)  
1 to 1 1/2 cups white sugar (less if you like it tart; more if you want it sweeter)  
2 cups baking apples (washed, peeled, cored, and cut into bite sized pieces)  
1/2 to 3/4 cup chopped walnuts  
2 cups Cool Whip (thawed and refrigerated)

In a large bowl mash cranberries with a potato masher (or you can use a food processor)--pick out any large pieces of cranberry peels and discard. Add 1 cup white sugar and marshmallows to the mashed cranberries--stir. Taste--if too tart, add more white sugar and re-stir. Cover the bowl with foil and refrigerate overnight. The next day, chop the apples and the walnuts--add to the cranberry mixture and stir. Add refrigerated Cool Whip to the cranberry mixture--fold in using a large spoon. Keep refrigerated.

### #1111 - Cinnamon Jumble Cookies

(by Shirley McNevich)

3 cups sifted flour  
1/2 tsp. salt  
1 TBSP cinnamon  
1 cup butter (softened)  
1 cup white sugar  
2 eggs  
1 tsp. vanilla  
extra white sugar for dipping

In a mixer add butter, 1 cup white sugar--beat. Add eggs--beat. Add vanilla--beat until creamy. Add salt and cinnamon--beat. Add flour slowly--beat. Remove bowl from mixer and place it in the refrigerator for 1 hour. After 1 hour, remove mixer bowl from refrigerator. Use your hands and roll dough into walnut sized balls. Place some extra white sugar in a bowl--roll dough balls one at a time in the sugar, then place sugar coated dough balls on greased cookie sheets. Use the bottom of a drinking glass to press down each cookie so that they are about 1/4" high after flattening (if the glass is sticking to the cookies you can spray it with Pam). Repeat with all cookies. Bake at 375 degrees for 10-12 minutes.

### #1112 - Melted Chocolate Cake

(by Shirley McNevich)

6 squares Baker's semi-sweet chocolate  
1 1/2 sticks butter  
1 1/2 cups white sugar  
3 eggs  
2 tsp. vanilla  
2 1/2 cups flour  
1 tsp. baking soda  
1/4 tsp. salt  
1 1/2 cups water

In a microwave safe bowl add chocolate squares and butter--microwave on high for 2 minutes. Remove bowl from microwave and stir--return to microwave if needed until all chocolate has melted--stir. In a mixer add melted chocolate mixture, white sugar--beat. Add eggs--beat. Add vanilla--beat. Add 1/2 cup of the flour--beat. Add baking soda and salt--beat. Add water and 2 more cups flour--beat until smooth. Pour batter into a greased 9 x 13 cake pan. Bake at 350 degrees for 30-40 minutes--test with a toothpick for doneness. Cool and frost as desired.

### **#1113 - Crock Pot Lasagna**

(by Shirley McNevich)

1lb. ground chuck  
1 chopped onion  
2 minced cloves garlic  
1 - 29oz. jar tomato sauce  
1 cup water  
1 - 6oz. can hunt's tomato paste  
1 tsp. salt  
1/2 tsp. pepper  
1 tsp. oregano  
1 - 8oz. box Barilla no boil lasagna noodles  
16oz. shredded mozzarella cheese  
1 - 12oz. small curd cottage cheese  
1/2 cup fresh grated Parmesan cheese

In a bowl add cottage cheese, mozzarella cheese, and grated Parmesan cheese--stir until mixed, then set aside. In a skillet over medium heat add ground chuck, chopped onion, salt, pepper and garlic--cook and brown the meat. Once meat is done, drain the meat mixture. Put drained meat back in the skillet but NOT back on the stove--add tomato sauce, water, tomato paste and oregano to the meat mixture--stir until mixed. In a 5 qt. crock pot add 1/4 of the meat sauce. Place 1/3 of the lasagna noodles on top of the sauce. Scoop 1/3 of the cheese mixture on top of the noodles. Keep layering in the same order--you should end up with the last 1/4 of the meat sauce to put on top. Cover the crockpot with the lid--cook on low heat for 4-5 hours or until lasagna noodles are tender.

### **#1114 - Vanilla Marshmallow Fudge**

(by Shirley McNevich)

1 - 12oz. can Carnation evaporated milk  
1 - 7.5oz. jar Fluff marshmallow  
4 cups white sugar  
2 TBSP butter (NO SUBSTITUTES)  
1-2 tsp. vanilla (1 tsp. if pure vanilla, 2 tsp. if imitation vanilla)  
candy thermometer  
chopped nuts (optional)

Butter an 8" square fudge pan--set aside. In a saucepan over medium heat add evaporated milk, white sugar and butter--cook and stir. Insert candy thermometer and keep cooking/stirring until candy thermometer reaches 238 degrees. When temperature is reached, remove saucepan from heat and let it rest for 1-2 minutes. Add the Fluff and vanilla to the fudge mixture--stir with a spoon vigorously until smooth and creamy. Pour/scrape fudge batter into

the prepared pan. Lightly sprinkle chopped nuts on top of the fudge (if you wish). Let the fudge cool to room temperature, then refrigerate until fudge gets hard. Remove fudge from refrigerator and cut into squares.

### #1115 - Coconut Long Johns

(by Shirley McNevich)

(If you aren't familiar with Long Johns, they are a long donut-like pastry.)

1 envelope Fleischmann's yeast

1/4 cup warm water

1 cup warm milk

1/4 cup softened butter

1/2 tsp. salt

1 beaten egg

@3 cups flour

canola oil

deep fryer

Frosting: 1 1/4 cups + 1 TBSP Domino's powdered sugar; 1 TBSP water; 1 tsp. vanilla; 1/8 tsp. salt; 1 bag Baker's Angelflake coconut

Grease a bowl--set aside. Grease cookie sheets--set aside. In a large bowl add warm water and yeast--stir lightly. Add milk, softened butter, powdered sugar, salt, beaten egg and flour--stir. You should end up with a soft dough--if too runny add a little more flour. If too stiff add a little more warm water. Place dough into greased bowl and put a tea towel over the top of the bowl--let the dough rise for just over an hour (the dough should be doubled in size). After the dough has doubled, flour your counter, put the dough ball on top of the flour, lightly flour the top of the dough and use a rolling pin to work the dough to about 1/4" thickness. Carefully cut the dough into rectangular pieces (a typical long john is about 5-6" long, and 2-3" wide). Place the rectangular pieces on to the greased cookie sheets. Cover each of the cookie sheets with a tea towel and let the dough raise until all of the long johns have doubled in size (30-45 minutes). While you're waiting for them to rise, put canola oil into your deep fryer and heat oil to 400 degrees. Fry the long johns (only add as many at a time so that they are not touching each other). When the bottoms are browned to your taste, flip each of the long johns and fry the other sides. After frying the first one, cut it open and check to make sure the long john has been fried all the way through--if not, fry subsequent long johns a little longer on each side. Repeat with all long johns. When they are finished, place them on paper towels to cool and drain the grease. While they are cooling, make the frosting (this frosting is more like a glaze--use your own frosting if you wish): in a bowl add water, vanilla, salt and powdered sugar--stir until smooth. If frosting is too runny add a little more powdered sugar. If frosting is too thick, add a little more water. When the long johns are cooled to room temperature, dip the tops of each long john in the frosting and sprinkle generous amount of coconut on top of the

frosting. Lightly use your fingers to tap the coconut into the frosting so that it sticks. Serve immediately. Optional: some people are used to eating long johns that have cream filling or pudding filling. You can make your own cream filling/pudding filling and inject the filling into each long john.

### **#1116 - Baked Apples**

(by Shirley McNevich)

4 baking apples  
2 TBSP Domino's dark brown sugar  
1/2 tsp. cinnamon  
1/4 tsp. nutmeg  
1/3 cup water

Wash the apples and core them--DO NOT PEEL the apples. Use a sharp knife to cut off the tops of the apples 1/4" to 1/2" so that the top of each apple is flat. Spray a 2 qt. casserole dish with Pam. Place the apples in the greased casserole dish (so they are sitting upright). In a bowl add brown sugar, cinnamon and nutmeg--stir. Spoon the spice mixture into the center of each apple. Pour the water into the bottom of the casserole dish. Bake uncovered at 350 degrees for 40-45 minutes or until you can poke the apples and they are tender. Every 15 minutes during baking, it helps if you remove them from the oven and use a spoon to baste the apples using the juice that forms at the bottom of the dish (returning to oven after each basting). Serve them warm. Top with cold milk, ice cream, Cool Whip, etc.

### **#1117 - Spiced Icebox Cookies**

(by Shirley McNevich)

1/2 cup softened butter  
1/2 cup Crisco  
2 1/4 cups flour  
1/2 cup white sugar  
1/2 cup Domino's dark brown sugar (packed)  
1 egg  
1 tsp. cinnamon  
1/2 tsp. baking soda  
1 tsp. vanilla  
1/4 tsp. nutmeg  
1/4 tsp. ground cloves  
1/2 cup chopped nuts (optional)

In a mixer add softened butter, Crisco--beat. Add white sugar and brown sugar--beat. Add egg, cinnamon, baking soda, vanilla--beat. Add nutmeg and ground cloves--beat. Slowly add flour--beat--if it gets too stiff for your mixer continue by hand using a wooden spoon or your hands. Add chopped nuts if

you wish--stir. Divide the dough into baseball or softball sized balls. Flour your counter and shape each ball into a log. Wrap each log in Saran wrap, place them in a cake pan with a lid and refrigerate overnight. The next day, remove Saran wrap from logs. Cut the dough into 1/4" thick coin shaped pieces. Place cookies on to greased cookie sheets. Bake at 375 degrees for 7-9 minutes or until edges are browned. Cool on the cookie sheets a few minutes before removing them with a spatula.

### **#1118 - Sour Cream Chicken**

(by Shirley McNevich)

2 TBSP butter  
1lb. boneless skinless chicken breast (cut into bite sized pieces)  
2 cups sliced mushrooms  
1 chopped onion  
1 - 10.75oz. Campbell's condensed cream of chicken soup  
1/2 cup Breakstone's sour cream  
4 cups dry egg noodles (cooked according to bag directions--drained but keep WARM)

Heat the water for the noodles. While waiting, in a skillet over medium heat add butter--melt. Add chicken pieces, chopped onion and sliced mushrooms--cook until chicken is brown and tender. Add the soup and sour cream to the chicken mixture--stir and bring to a boil. Cook noodles according to bag directions--drain but do not rinse. Serve the chicken mixture over the hot noodles.

### **#1119 - Chocolate Coated Rice Krispie Bars**

(by Alma Russell - friend)

1 cup white sugar  
1 cup Kayro lite corn syrup  
1 cup Jif peanut butter  
6 cups Rice Krispies cereal  
1 cup Nestlé's semi-sweet chocolate bits  
1 cup Nestlé's butterscotch morsels

In a saucepan over medium heat add white sugar and lite corn syrup--stir and cook until boiling. Remove from heat--add peanut butter to corn syrup mixture--stir well. Add the cereal--stir until mixed. Press the mixture into a buttered 9 x 13 cake pan--smooth it out using the back of a greased spoon--set aside. In a microwave safe bowl add the butterscotch and chocolate chips--melt in microwave according to bag directions--stir until smooth. Spread melted butterscotch/chocolate mixture on top of the cereal mixture in the cake pan. Cool on the counter--after they are firm, cut into squares or bars.

## **#1120 - Brown Sugar Cutout Cookies**

(by Shirley McNevich)

2 cups butter (softened)  
1 cup Domino's dark brown sugar  
1 cup white sugar  
2 tsp. vanilla  
2 eggs  
1 tsp. baking soda  
1/2 tsp. salt  
6 cups flour

In a mixer add butter, brown sugar and white sugar--beat. Add eggs and vanilla--beat. Add baking soda and salt--beat. Add flour a cup at a time--beat--if it gets too stiff for your mixer remove the bowl from the mixer and continue with a wooden spoon. Cover the bowl with Saran wrap and refrigerate overnight. The next day, take out a softball sized amount of dough from the bowl (leave the rest in the refrigerator). Flour your counter, place dough ball on top of the flour, and flour the top of the dough ball. Use a rolling pin to roll the dough to 1/4" thick. Use cookie cutters to cut your cookies. Place cookies on greased cookie sheets. Bake at 375 degrees for 9-12 minutes. Cool completely, then frost as desired.

## **#1121 - Chocolate Buttermilk Sugar Cookies**

(by Shirley McNevich)

3/4 cup softened butter OR 3/4 cup Crisco shortening  
1 1/2 cups white sugar  
3 eggs  
3/4 cup buttermilk  
1 1/2 tsp. baking soda  
1/2 tsp. salt  
2 tsp. vanilla  
3 cups flour (add 1/2 cup extra flour IF you want to make white sugar cookies rather than chocolate)  
1 cup Hershey's cocoa (omit the cocoa if you want white cookies rather than chocolate)

In a mixer add butter (or shortening) and white sugar--beat. Add eggs--beat. Add buttermilk, baking soda, salt and vanilla--beat. Add cocoa (if making chocolate cookies)--beat. Add flour--beat--if too stiff for mixer continue using a wooden spoon. Cover the mixer bowl with Saran wrap and refrigerate overnight. The next day, drop by teaspoonfuls on to greased cookie sheets. Bake at 350 degrees for 9-12 minutes.

### **#1122 - Smooth Chocolate Glaze**

(by Shirley McNevich)

1 cup Nestlé's semi-sweet chocolate chips (use milk chocolate chips for milk chocolate glaze; use butterscotch chips for butterscotch glaze; use white chocolate chips for white chocolate glaze)

4 TBSP butter

2 TBSP Kayro corn syrup

Place chocolate chips in a microwave safe bowl--microwave according to bag directions. As soon as the chocolate has melted, add the butter and corn syrup--stir until smooth. Spread glaze on cookies, cakes, donuts, etc.

### **#1123 - Cranberry Mousse**

(by Bernice Merrill - friend)

1 cup Ocean Spray cranberry juice

1 - 16oz. can Ocean Spray cranberry sauce

1 - 3oz. box raspberry Jell-O

1/2 pint whipping cream

In a saucepan over medium heat add cranberry juice--bring it to a boil. Add the raspberry Jell-O powder to the heated cranberry juice--stir until dissolved. Remove saucepan from heat--add the cranberry sauce--stir until mixed. Let it cool to room temperature. In a mixer add the whipping cream--beat until stiff. Add whipped cream to the cranberry mixture--fold in using a spoon. Refrigerate until cold.

### **#1124 - Glazed Ham Loaf**

(by Bernice Merrill - friend)

1lb. ground ham

1lb. ground pork

2 beaten eggs

1 cup milk

1 cup cracker crumbs (more if needed)

Glaze: 1/4 cup cider vinegar; 3/4 cup pineapple juice; 1 tsp. French's mustard; 1 cup Domino's dark brown sugar

In a large bowl add ground ham and ground pork--mix with your hands. Add the eggs, milk, and cracker crumbs--mix with your hands until well mixed. Form the mixture into two loaves. Glaze: in a bowl add vinegar, pineapple juice, mustard and brown sugar--stir with a spoon until smooth. Place ham loaves into a greased casserole dish. Pour the glaze over the tops of the ham loaves. Bake at 350 degrees for 60-90 minutes. Every 20 minutes while

baking, use a spoon to get syrup from the bottom of the casserole and drizzle it on the two ham loaves. When you think they are ready, slice through one loaf to see if the inside is hot.

### **#1125 - White Pecan Pie**

(by Bernice Merrill - friend)

1 cup white (clear) Kayro corn syrup  
1 cup Domino's dark brown sugar  
3 eggs  
1/3 tsp. salt  
1/3 cup Parkay margarine  
2 tsp. vanilla  
1 cup chopped pecans  
1 unbaked pie dough

In a mixer add eggs and brown sugar--beat. Add Parkay--beat. Add salt and vanilla--beat. Add corn syrup--beat until smooth. Remove bowl from mixer--add chopped pecans and stir with a spoon. Spray Pam on a 9" pie plate. Insert pie dough and spray the inside of the pie dough with Pam--flute the edges of the pie dough. Pour the batter into the pie dough. Bake at 350 degrees for 45-55 minutes--test by inserting knife. If knife comes out clean, it's done.

### **#1126 - Poppy Seed Salad Dressing**

(by Bernice Merrill - friend)

1 cup mayo OR Miracle Whip  
1/3 cup white sugar  
1/4 cup milk  
2 TBSP cider vinegar  
1 TBSP poppy seeds

In a bowl OR a blender add mayo, white sugar, milk, cider vinegar and poppy seeds--stir/blend until mixed. Use as salad dressing.

### **#1127 - Moving Day Cookies**

(by Bernice Merrill - friend)

1 cup Parkay margarine  
1 cup Domino's dark brown sugar  
2 eggs  
1 or 2 tsp. vanilla  
2 cups flour  
1 tsp. baking soda

1 tsp. salt  
2 cups uncooked Quaker Quick oats oatmeal  
1 cup chopped nuts  
1 cup mini chocolate chips

In a mixer add Parkay and brown sugar--beat. Add eggs--beat. Add vanilla--beat. Add baking soda and salt--beat. Slowly add flour--beat. Remove bowl from mixer--add oats, nuts and mini chocolate chips--stir with a wooden spoon until mixed. Drop by teaspoonfuls on to greased cookie sheets. Bake at 350 to 375 degrees for 9-12 minutes.

### **#1128 - Crushed Pretzel Cake**

(by Shirley McNevich)

2 cups crushed thin salted pretzels  
1/3 cup white sugar  
1/2 cup butter (melted)  
2 - 8oz. Philadelphia cream cheese  
1/2 cup white sugar  
1 or 2 tsp. vanilla  
1 cup Breakstone's sour cream  
1 - 8oz. Cool Whip (thawed)  
1 can pie filling (your choice of flavor)

In a Ziploc bag add pretzels--close the bag tight, then crush the pretzels using your hands on the outside of the bag--crush them to coarse consistency. Dump crushed pretzels into a measuring cup--continue until you have 2 cups crushed pretzels. In a bowl add crushed pretzels, 1/3 cup white sugar and melted butter--mix with a spoon. Press pretzel mixture into the bottom of a greased 9 x 13 cake pan to make the crust--press with the back of a spoon. Bake the crust at 400 degrees for 8 minutes--set aside to cool completely. In a mixer add cream cheese, 1/2 cup white sugar and vanilla--beat until smooth. Add sour cream--beat. Remove bowl from mixer--add thawed Cool Whip--stir with a spoon until mixed. When crust is completely cooled spread the cream cheese mixture on top of the pretzel crust. Refrigerate overnight. The next day (when ready to serve) spread pie filling (your choice of flavor) evenly on top of cream cheese mixture.

### **#1129 - Frosted Ginger Cookies**

(by Shirley McNevich)

1/2 cup white sugar  
1/3 cup softened butter  
1 egg  
1/2 cup Brer Rabbit green label baking molasses  
1/2 cup water

2 cups flour  
1 tsp. ginger  
1/2 tsp. salt  
1/2 tsp. baking soda  
1/2 tsp. nutmeg  
1/2 tsp. ground cloves  
1/2 tsp. cinnamon

Frosting: 1/4 cup softened butter; 2 cups Domino's powdered sugar; 2 tsp. vanilla; 1 TBSP milk

In a mixer add 1/3 cup butter and white sugar--beat. Add egg--beat. Add ginger, salt, baking soda, nutmeg, ground cloves, cinnamon--beat. Add molasses--beat. Add water--beat. Slowly add flour--beat. Cover the bowl with Saran Wrap and refrigerate the batter for 1 hour. After 1 hour, remove from refrigerator and uncover. Drop batter by rounded teaspoonfuls on to greased cookie sheets. Bake at 350 degrees for 6-8 minutes. Remove cookies immediately from cookie sheets to cool. Frosting: in a mixer add 1/4 cup butter and powdered sugar--beat. Add vanilla and milk--beat. Frost the tops of the cookies.

### **#1130 - No Fail Peanut Butter Cookies**

(by Shirley McNevich)

1 cup Jif peanut butter  
1 cup white sugar + extra for dipping  
1 beaten egg

In a bowl add egg--beat with a fork. Add white sugar--stir. Add peanut butter--stir until mixed. Make walnut sized balls from the dough--place cookie balls on greased cookie sheets. Dip a fork in a small bowl filled with white sugar--flatten each cookie to 1/2" thick with the fork and make a criss cross pattern on top of each cookie with the back of the fork. Bake at 350 degrees for 9-12 minutes. Let them cool COMPLETELY on the cookie sheets before removing.

### **#1131 - Leftover Turkey and Pasta**

(by Shirley McNevich)

3 cups dry egg noodles  
1 - 10.75oz. can Campbell's cream of chicken soup (condensed)  
1/2 cup milk  
1/3 to 1/2 cup fresh grated Parmesan cheese  
1/2 tsp. pepper  
2 cups cubed leftover Thanksgiving turkey

Cook egg noodles according to bag directions--drain. In a saucepan over low

heat add cream of chicken soup, milk, Parmesan cheese, pepper--stir until mixed. Add cubed turkey--stir. Add noodles--stir. Cook on medium heat until hot enough to serve.

### **#1132 - Homemade Granola Bars**

(by Shirley McNevich)

1 cup granola  
1 cup Quaker quick oats  
1 cup chopped nuts  
1/2 cup flour  
1/2 cup raisins OR dried fruit of your choice (strawberries, pineapple, etc.)  
1 beaten egg  
1/3 cup honey  
1/3 cup canola oil  
1/4 cup Domino's dark brown sugar (packed)  
1/2 tsp. cinnamon

In a bowl add granola, oats, chopped nuts, flour and raisins OR dried fruit--stir. In a mug add egg--beat with a fork. Add beaten egg, honey, canola oil, brown sugar and cinnamon to the granola mixture--stir until mixed. Press mixture into a greased 8 x 8 baking pan (use the back of a spoon to press the mixture and even it out). Bake at 325 degrees for 30-36 minutes. Cool completely, and then cut into bars.

### **#1133 - Caramel Frosting/Icing**

(by Shirley McNevich)

1 stick butter  
2 cups Domino's dark brown sugar  
3 heaping TBSP flour  
2/3 cup Carnation evaporated milk (NOT CONDENSED)  
1 or 2 tsp. vanilla

In a saucepan over low heat add butter--melt the butter and stir. Add brown sugar and flour--stir. Add evaporated milk--stir. Turn heat to medium and while stirring, bring to a boil--once boiling, keep boiling and stirring until the mixture gets thick. Remove saucepan from heat--let it cool to room temperature. Once cooled, add vanilla and stir.

### **#1134 - Vanilla Whooppee Pies**

(by Shirley McNevich)

3 cups flour  
3 1/2 tsp. baking powder

1 1/4 cups white sugar  
1/2 tsp. salt  
1/2 cup Parkay margarine  
1 or 2 tsp. vanilla  
1 cup milk  
1 egg

Filling: 2 egg whites; 2 tsp. vanilla; 4 TBSP flour; 2 TBSP milk; 1 1/2 cups Crisco shortening; 1 lb. Domino's powdered sugar

In a mixer add margarine and white sugar--beat. Add 1 egg and vanilla--beat. Add baking powder, salt and milk--beat. Add flour--beat. Drop by teaspoonfuls on a greased cookie sheet about an inch apart. Bake at 350 degrees for 8-10 minutes. Let them cool before icing. Frosting: in a mixer add egg whites--beat until stiff. Add vanilla, flour, milk--beat. Add Crisco--beat. Slowly add powdered sugar--beat until smooth and fluffy. When cookies are cool, spread icing on one cookie (bottom side) and then top with another cookie (bottom side facing icing). You can freeze them by wrapping each pie in saran wrap and placing in a container.

### **#1135 - Cream Cheese Carrots**

(by Shirley McNevich)

2 lbs. carrots  
2 cubes of chicken bouillon (2 tsp.)  
1 - 8oz. Velveeta cheese (cubed)  
2 TBSP butter  
1 - 8oz. Philadelphia cream cheese (cubed)  
4 chopped green onions OR 1/2 of a medium onion (chopped)  
1/2 tsp. pepper  
1/2 tsp. salt

Wash and peel carrots--cut carrots into coin shaped pieces. In a saucepan over medium heat add an inch of water--add carrots and chicken bouillon and bring to a boil while stirring. Cover and cook until the carrots are slightly tender. Drain the carrots--set aside. In a separate saucepan over low heat add butter, cubed Velveeta--cook and stir until melted and smooth. Add cream cheese cubes, chopped onions, salt and pepper--stir. Cook until melted and smooth. Add the drained carrots to the cream cheese mixture--stir. Pour entire mixture into a 2 qt. greased casserole. Cover the casserole and bake at 350 degrees for 25-30 minutes or until hot enough to serve.

### **#1136 - Easy Blueberry Cobbler**

(by Shirley McNevich)

4 to 6 pints fresh or frozen blueberries (thawed)  
1/2 cup white sugar

1/2 cup flour

Crumbs: 2 sticks softened butter; 2 cups Domino's dark brown sugar; 1 tsp. cinnamon (OPTIONAL); 1 cup flour; 1 cup Quaker quick oats

Wash and rinse blueberries--they should still be slightly wet. In a large bowl add blueberries, white sugar and 1/2 cup flour--carefully mix with a spoon so blueberries get covered, then let them sit 15 minutes. Butter a 9 x 13 glass cake dish. Spread the blueberries evenly on the bottom of the buttered dish. In a separate bowl add brown sugar and softened butter--stir with a spoon until mixed. Add cinnamon, 1 cup flour and quick oats to the brown sugar mixture--use your hands to mix it into crumbs. Use your hands to sprinkle the crumb mixture evenly on top of the blueberries. Bake at 350 degrees for 30-35 minutes until lightly browned.

### **#1137 - Turkey and Green Beans**

(by Shirley McNevich)

1 - 10.75oz. can Campbell's cream of chicken soup

3/4 cup shredded cheddar cheese

1 tsp. onion flakes

1 tsp. parsley flakes

1 cup diced turkey breast OR chicken breast

1 cup diced carrots (cooked and drained)

1 cup green beans (cooked and drained)

1 tsp. salt

2 cups dry egg noodles (cooked according to package directions)

In a saucepan over medium heat add carrot pieces and cover with water--add 1/2 tsp. salt and stir. Cook until tender, then drain and set aside. In a saucepan over medium heat add green beans and cover with water--add 1/2 tsp. salt and cook until tender, then drain and set aside. Cook egg noodles according to package directions--drain and set aside--do NOT rinse with cold water. In a large greased skillet add cream of chicken soup, shredded cheddar cheese, onion flakes and parsley flakes--stir and cook over medium heat until the cheese is melted. Add the turkey or chicken pieces, cooked carrots, and cooked green beans--turn heat back to simmer and cook/stir until hot. Put some noodles on each plate and top with the turkey/chicken mixture.

### **#1138 - Nachos and Black Beans**

(by Shirley McNevich)

1 bag Tostitos scoops nacho chips

1 - 16oz. can black beans (drained and rinsed)

1 jar mild, medium or hot salsa dip

1 - 10oz. package frozen whole kernel corn (thawed)

4 green onions (chopped)  
2 cups shredded cheese of your choice  
1 chopped tomato

Spread nacho chips in a single layer on cookie sheets. In a bowl add beans, corn, salsa and green onions--stir. Use a spoon to put some of the bean mixture on each individual nacho chip. Sprinkle shredded cheese on each of the nacho chips. Bake at 350 degrees until cheese melts. Remove from oven and sprinkle a few chopped tomatoes on top of each nacho chip (on top of the melted cheese).

### #1139 - Christmas Cake

(by Ella [Bennett] McCoy)

2 cups Domino's dark brown sugar (packed)  
2 cups seedless raisins  
2 cups boiling water  
3/4 cup Crisco shortening  
2 tsp. cinnamon  
2 tsp. nutmeg  
1/4 tsp. salt  
2 tsp. baking soda + 1 TBSP water  
3 1/2 cups flour  
3/4 cup chopped nuts  
3/4 cup Baker's angelflake coconut  
green and red holiday sugar sprinkles

In a saucepan over medium heat add brown sugar, seedless raisins, boiling water, Crisco, cinnamon, nutmeg and salt--stir and bring to a boil, then boil for 5 minutes. Remove saucepan from heat. In a cup add baking soda and 1 TBSP water--stir until dissolved. Add baking soda mixture to brown sugar mixture--stir. Let the mixture cool to room temperature, then add flour, chopped nuts and coconut--stir. Pour batter into a greased and floured tube cake pan. Bake at 350 degrees for 1 hour. Let cake cool slightly, then loosen the edges and flip cake upside down on to a cake plate. Glaze as desired, then sprinkle glaze with red and green holiday sugar sprinkles. Keep covered with foil. It gets better as it ages.

### #1140 - Italian Sprinkle Cookies

(by Rachel Guarini - friend)

6 eggs  
5 cups flour  
2 cups Domino's powdered sugar  
2 TBSP + 1 1/2 tsp. baking powder  
1 cup shortening (melted)

1 TBSP almond extract

1 1/2 tsp. lemon extract

Glaze: 1/2 cup warm milk; 1 tsp. almond extract; 1 tsp. vanilla; 1 - 1lb. box Domino's powdered sugar; colored sprinkles.

In a mixer add eggs--beat 5 minutes on high speed until foamy--set aside. In a large bowl add flour, 2 cups powdered sugar, and baking soda--stir until mixed. Add melted shortening, almond extract, and lemon extract to the flour mixture--stir until mixed. Add beaten eggs to the dough mixture--stir into a stiff dough. Roll dough into 1" dough balls. Place dough balls on to ungreased cookie sheets. Bake at 350 degrees for 10-12 minutes (the tops of the cookies will not be browned, but the bottoms should be browned slightly). Remove cookies from cookie sheets and GLAZE IMMEDIATELY. Glaze: in a bowl add milk, almond extract and vanilla--stir. Add 1lb. powdered sugar--beat with a whisk until mixed and smooth. Dip hot cookies entirely into the glaze mixture using a slotted spoon--place glazed cookies on wire racks with paper towels underneath so they can drain, then sprinkle cookies with colored sprinkles. Let the cookies dry for 24 hours before storing them.

### **#1141 - Mini Cinnamon Rolls**

(by Shirley McNevich)

1 cup flour

1 1/2 tsp. baking powder

1/2 tsp. salt

2 TBSP Crisco shortening

1/3 cup milk

2 TBSP butter (melted)

cinnamon for sprinkling

In a bowl add flour, baking powder, salt and Crisco--mix with your hands. Add milk--stir with a spoon until dough is formed. Flour your counter--place dough ball on top of floured counter, then sprinkle the top of the dough with flour. Knead the dough 15 times, turning as you go, then use a rolling pin to roll the dough to 1/4" thick. Melt the butter, and then brush the top of the dough with the melted butter. Sprinkle the top of the dough with cinnamon. Start at one of the long ends of the dough and roll the dough up (like a jelly roll). Grease muffin tins. Slice the dough roll into 2" thick coin shaped pieces, and place one dough piece into each muffin cup (you should be able to see the swirls in the dough if your put them in the muffin cups correctly). Bake at 375 degrees for 10-15 minutes until lightly browned. Remove cinnamon rolls from cups--glaze if desired or sprinkle with powdered sugar.

### **#1142 - Cider Fizz Punch**

(by Shirley McNevich)

8 cups apple cider (NOT apple juice)  
4 cups Dole pineapple juice  
4 cups Tropicana orange juice  
4 cups 7UP lemon lime soda  
orange slices (optional)

In a punch bowl add apple cider, pineapple juice and orange juice--stir. Just before serving add the 7UP--stir. Float the orange slices on top of the punch. Makes a little more than a gallon.

### **#1143 - Holiday Candy Peanuts**

(by Shirley McNevich)

4 cups raw peanuts (if you buy the peanuts in the shell, you will need to shell them and take the brown skins off, then measure until you have 4 cups of raw peanuts)  
2 cups white sugar  
2/3 cup water  
1/4 tsp. salt  
1/4 tsp. cinnamon  
1 tsp. vanilla

In a Dutch oven over medium heat add water, white sugar and raw peanuts--cook and stir (you MUST stir continuously or they will burn). Keep cooking and stirring until the peanuts are a medium brown color (some people like them dark brown--it's up to you)--it takes about 12-15 minutes. When they are done to your taste, add salt and cinnamon--stir well. Remove the Dutch oven from the heat--add vanilla and stir WELL. Spread the mixture in a single layer on several greased cookie sheets. Cool completely, then use the handle end of a table knife to break them into smaller chunks/clusters.

### **#1144 - Steamed Shrimp and Beer**

(by Shirley McNevich)

Old Bay Seasoning  
2 1/2 cups cider vinegar  
2 1/2 cups warm beer  
5lb. frozen shrimp (thawed)--do NOT peel the shrimp before cooking

In a large Dutch oven add cider vinegar and warm beer--stir. Turn heat to

medium and bring to a boil. Once boiling, add a steamer basket to the top of the Dutch oven and add half of the shrimp--sprinkle each layer of shrimp with Old Bay seasoning--LOTS if you like it really spicy. Keep the heat at medium while steaming the shrimp--place the lid of the Dutch oven on top of the shrimp so they will cook faster. When the shrimp turn pink they are done. Repeat with the second half of your shrimp. Note: watch the liquid carefully--if you start running out of liquid in the bottom of the Dutch oven, add a little more beer and cider vinegar--don't let it go dry.

### **#1145 - Mandarin Orange Salad**

(by Aunt Eileen [Knouse] Carter)

1/2 cup almond slivers  
3 TBSP white sugar  
1/2 head iceberg lettuce (washed and torn into bite sized pieces)  
1/2 bunch Romaine lettuce (washed and torn into bite sized pieces)  
1 cup chopped celery  
2 green onions (chopped)  
1 - 11oz. can Dole mandarin orange slices (drained)  
Dressing: 1/2 tsp. salt; 1/4 tsp. pepper; 1/4 cup canola oil; 1 TBSP chopped parsley; 1 TBSP white sugar; 2 TBSP cider vinegar

In a saucepan over low heat add 3 TBSP white sugar and almond slivers--cook and stir until sugar melts and almonds become coated with sugar (watch it carefully--it burns easily)--set aside to cool. In a small bowl add salt, pepper, canola oil, chopped parsley, 1 TBSP white sugar and cider vinegar--stir until mixed and refrigerate it until cold. In a large salad serving bowl add lettuce, celery and chopped green onions--toss. When ready to eat add sugared almonds and drained mandarin oranges on top of salad. Pour dressing over the top--toss to coat.

### **#1146 - French Apple Pie**

(by Shirley McNevech)

6 cups sliced tart apples (no peels)  
1 1/4 tsp. cinnamon  
1/4 tsp. nutmeg  
3/4 cup milk  
2 TBSP softened butter  
2 eggs  
1 cup white sugar  
1/2 cup Bisquick  
Crumbs: 3 TBSP butter (cold--NOT softened); 1 cup Bisquick; 1/3 cup Domino's dark brown sugar (packed)

Wash, peel, core and slice apples. In a large bowl add apples, cinnamon and

nutmeg--stir. Pour the apples into a 10" x 1.5" pie plate (greased). In a blender add milk, 2 TBSP butter, eggs, white sugar and 1/2 cup Bisquick--turn blender on high for 15 seconds. Pour milk mixture over the apples in the pie plate. In a separate bowl add 3 TBSP butter, 1 cup Bisquick and brown sugar--cut in the butter using two knives until it makes crumbs. Sprinkle crumbs on top of the pie. Place the pie on a cookie sheet to catch drips. Bake at 325 degrees for 55-65 minutes--test with a knife for doneness.

#### **#1147 - Quick Potato Pancakes**

(by Shirley McNevich)

2 eggs  
1/4 cup milk  
2 cups shredded red potatoes (use a cabbage cutter to shred them)  
1/4 cup Bisquick  
1 tsp. salt  
1 TBSP butter

In a bowl add eggs--beat with a whisk. Add milk--beat with a whisk. Add shredded potatoes, Bisquick and salt--stir with a spoon. In a skillet over medium low heat add butter--melt the butter. Drop the batter one TBSP at a time into the buttered skillet. Cook until bottom is browned, then flip and brown other side. If it's a large skillet you can do a few at a time.

#### **#1148 - Crunchy Bundt Cake**

(by Shirley McNevich)

3/4 cup crushed Wheaties cereal (measure AFTER crushing)  
1/2 tsp. cinnamon  
1 box white angelfood cake mix

In a bowl add crushed Wheaties and cinnamon--stir with a spoon to mix. In a mixer, prepare the angelfood cake mix according to box directions. Once batter is ready, remove bowl from mixer--add the Wheaties/cinnamon mixture to the cake batter--stir. Pour batter into an UNgreased bundt cake pan. Bake at 350 degrees for the time listed on the box directions.

#### **#1149 - Chocolate Meringue Pie**

(by Shirley McNevich)

1 - 3.75oz. box Jell-O chocolate pudding/pie filling (NOT INSTANT)  
2 TBSP Domino's dark brown sugar  
1/2 of one square Baker's unsweetened baking chocolate  
2 cups milk  
2 eggs

2 TBSP butter  
1/4 tsp. cream of tartar  
1 - 9" pie shell dough (baked and cooled)  
2 TBSP white sugar

In a saucepan add chocolate pudding mix, brown sugar and unsweetened chocolate--add 2 cups milk--stir. Separate the egg yolks from the egg whites (save egg whites for later)--add the egg yolks to a cup and beat with a fork. Add beaten egg yolks to the milk mixture--put the saucepan with the milk mixture on the stove over medium heat--cook and stir constantly until milk mixture is boiling. Once boiling, remove saucepan from heat and add the butter--stir until mixed. Let the mixture cool for 10 minutes (stir it now and then while it's cooling). In a mixer add egg whites--beat on high speed until they are foamy. Slowly add the white sugar to the egg whites--beat. Add cream of tartar to egg whites--beat until stiff peaks are formed. Pour chocolate mixture into BAKED pie shell. Scoop egg white mixture (meringue) on top of the chocolate mixture--use a spatula to spread the meringue so you can't see any of the chocolate--go right up and on the baked pie dough. Wet you index finger, start in the center of the pie, and start making a spiral in the meringue. Bake at 425 degrees for 5-10 minutes or until meringue is lightly browned. Cool completely, then refrigerate.

### **#1150 - Coffee Angelfood Cake**

(by Shirley McNevich)

1 box white angelfood cake mix  
1 TBSP Hershey's cocoa  
1 1/3 cups cold coffee (black)  
1 bar Hershey's chocolate (shaved with a cabbage grater)  
Frosting: 1 envelope Dream Whip; 2 TBSP Domino's powdered sugar; 2 tsp. Hershey's cocoa

In a mixer add cake mix and 1 TBSP Hershey's cocoa, then add the rest of the ingredients listed on the box EXCEPT substitute the cold coffee for the water. Beat the batter. Bake and cool cake according to box directions. Remove the cake from the angelfood cake pan and place it on to cake plate. Frosting: in a mixer prepare Dream Whip according to envelope directions--beat. Add powdered sugar and 2 tsp. Hershey's cocoa--beat until blended. Spread the frosting on the cake. Sprinkle chocolate shavings on top of frosting.

### **#1151 - Mac & Cheese Pie**

(by Shirley McNevich)

2 cups shredded cheddar cheese + 1/4 cup shredded cheddar cheese  
1 cup uncooked macaroni

2 1/4 cups milk  
4 eggs  
1/2 cup Bisquick  
1/2 to 1 tsp. salt  
1/2 tsp. pepper

Grease an 8" x 8" baking dish--set aside. In a bowl add 2 cups shredded cheddar cheese and dry macaroni--mix with your hands, and then sprinkle the mixture into the greased dish. In a blender add milk, eggs, salt, pepper and Bisquick--blend on high for 20 seconds. Pour the mixture from the blender on top of the dry macaroni mixture in the baking dish. Bake at 375-400 degrees for 40 minutes or until inserted knife comes out clean. Remove from oven, sprinkle 1/4 cup shredded cheddar cheese on top and return it to oven until cheese melts.

### **#1152 - Creamy Butter Cookies**

(by Shirley McNevich)

3 sticks softened butter (NO substitutes)  
2 cups white sugar  
4 eggs  
4 1/2 cups flour  
2 TBSP baking powder  
3/4 tsp. salt  
2 tsp. vanilla

In a mixer add butter and white sugar--beat. Add eggs--beat. Add baking powder, salt and vanilla--beat. Slowly add flour--beat. Drop by rounded tablespoonfuls on to greased cookie sheets. Sprinkle each cookie with a little white sugar or colored holiday sugar. Bake at 325 degrees for 12-15 minutes.

### **#1153 - No Sugar Rice Pudding**

(by Shirley McNevich)

2 cups cooked/cooled rice (add 1 tsp. salt when cooking the rice)  
2 cups COLD milk  
One 1 ounce (1oz.) package Jell-O sugar free instant vanilla pudding  
1 tsp. vanilla

In a bowl add milk and pudding mix--beat with a whisk until it starts to get thick. Add vanilla and cooked rice--stir with a spoon until mixed. Refrigerate.

### **#1154 - No Bake Peanut Butter Candy**

(by Marty Gearhart - friend)

2lb. Domino's powdered sugar  
2 tsp. vanilla  
3/4 stick butter (softened)  
1 - 12oz. can Carnation evaporated milk (NOT condensed)  
Jif peanut butter

In a large bowl add softened butter--beat with a spoon. Add vanilla--beat with a spoon. Add all of the powdered sugar--stir. Add 1/4 of the evaporated milk--stir. Add another 1/4 of the evaporated milk--stir. For the remaining milk, add JUST ENOUGH so that the batter ends up like the texture of cookie dough (you most likely WILL NOT use the whole can of milk). Sprinkle a little powdered sugar on your counter--place 1/2 of the dough on top. Sprinkle a little powdered sugar on top of the dough. Use a rolling pin to roll the dough to about 1/4" thick. Use a spatula to smear a layer of peanut butter all over the top of the dough. Start at one end of the dough and carefully roll the dough (like a jelly roll). Wrap the dough roll in Saran wrap and place on a cookie sheet. Repeat with second half of the dough. Refrigerate the dough for 1 hour. Remove the dough from the refrigerator, remove the Saran wrap, and slice each roll into 1/2" thick coin shaped pieces. Place each piece on Saran wrap covered cookie sheets. Repeat with all dough rolls. Refrigerate until cold. Keep them refrigerated.

### **#1155 - Cauliflower Salad**

(by Pat Klase - friend)

1 large head cauliflower (washed and cut into bite sized pieces)  
1 cup chopped onion  
1 cup chopped celery  
1/2 cup sour cream  
1/2 cup Italian salad dressing  
1 tsp. dill seed (optional)  
salt and pepper to taste

In a bowl add chopped onion, chopped celery, sour cream, Italian dressing, salt, pepper and dill seed--stir until mixed. Put the cauliflower pieces into a serving bowl--pour the dressing mixture on top of the cauliflower pieces--stir. Refrigerate until cold. Stir again before serving.

### **#1156 - Pumpkin Dump Cake**

(by Joanie [ Diehl] Koke - friend)

2 - 15oz. cans Libby's pumpkin  
3 eggs  
3 tsp. cinnamon  
1 - 5oz. can Carnation evaporated milk (NOT condensed)  
1 tsp. salt  
1 cup white sugar  
1 box Duncan Hines or Betty Crocker yellow cake mix  
3/4 cup Parkay margarine  
1/2 cup chopped pecans OR chopped walnuts

In a bowl add eggs--beat with a whisk. Add pumpkin--beat with a whisk. Add white sugar, salt and cinnamon--beat with a whisk. Add Carnation milk--beat with a whisk. Grease a 9 x 13 cake pan--pour the pumpkin mixture into the greased cake pan. Use your hands to sprinkle the entire box of cake mix (dry) on top of the pumpkin mixture. Cut the margarine into small pieces and place pieces evenly on top of the dry cake mix. Sprinkle chopped nuts on top. Bake at 350 degrees for 40-50 minutes--test with a toothpick for doneness. Watch carefully so the chopped nuts don't burn.

### [#1157 - Kitchen Sink Cookies](#)

(by Shirley McNevich)

1 cup white sugar  
1 cup Domino's dark brown sugar (packed)  
1 cup softened butter  
1 cup canola oil  
1 egg  
1 cup Baker's angelflake coconut  
1 cup Quaker quick oats  
1 cup Rice Krispies cereal  
1 cup Nestlé's semi-sweet chocolate bits  
1 or 2 tsp. vanilla  
1 tsp. cream of tartar  
3 1/2 cups flour  
1 tsp. baking soda  
1 tsp. salt

In a mixer add egg, white sugar, brown sugar and butter--beat. Add canola oil, vanilla, cream of tartar, baking soda and salt--beat. Slowly add flour--beat. Remove bowl from mixer--add coconut, quick oats, Rice Krispies, and

chocolate bits--stir with a wooden spoon until mixed (it takes awhile to get it mixed completely). Drop by teaspoonfuls OR tablespoonfuls on to greased cookie sheets. Bake at 350 degrees for 9-12 minutes.

### #1158 - Cheesy Vegetable Dip

(by Shirley McNevich)

1lb. Velveeta cheese (cubed)  
1 1/3 cups Breakstone's sour cream  
4 TBSP chopped green pepper (finely chopped)  
4 TBSP chopped onion (finely chopped)  
4 TBSP chopped pimentos (finely chopped)

Drain pimentos and place them on paper towels to soak up extra water--chop the pimentos, green pepper and onions--set aside. In a saucepan over low heat add cheese cubes and sour cream--cook and stir until melted and smooth. Remove saucepan from heat--add chopped pimentos, chopped green pepper, and chopped onions--stir. Cool to room temperature, then refrigerate. Serve it as a dip with chopped fresh vegetables.

### #1159 - Thrallals Cookies

(by Marilyn Ruane & Donna [Miller] Unger - friend)

6 tsp. baking powder  
2 sticks butter (softened)  
1 cup white sugar  
6 eggs  
1 tsp. vanilla  
6 cups flour  
1/4 tsp. salt  
the juice from 1/2 of a fresh orange  
the grated zest from the peel of 1/2 of a fresh orange

In a mixer add butter, white sugar and eggs--beat. Add salt, baking powder--beat. Slowly add flour--beat. Add vanilla, orange juice, and orange zest--beat. Remove mixer bowl from stand--use your hands to knead the cookie dough in the bowl until batter is smooth. Take a teaspoonful of the dough at a time, roll it into a ball and then shape it (patting it down) into an oval shape (sort of like the shape of an egg). Place cookie dough on to UNgreased cookie sheets--repeat with all dough. Bake at 350 degrees for 9 minutes. Cool completely, then frost using our frosting recipe:

1/2 box Domino's Powdered Sugar (1 lb. size)  
1 stick Parkay margarine  
2 tsp imitation vanilla  
1.5 TBSP milk

Feed in mixer. The longer you beat it the creamier it gets. Use food coloring to make the color you desire.

### **#1160 - Taralli (Italian Pretzels/Bagels)**

(by Rachel Guarini - friend)

1 - .25 ounce package active dry yeast  
1 1/2 cups water  
1/4 cup margarine  
1 1/2 TBSP white sugar  
1 TBSP salt  
1 egg  
5 lbs. all-purpose flour  
1/2 cup fennel seeds  
1/4 cup water (if needed)

In a bowl, dissolve yeast in 1 1/2 cups water--let stand for 5 minutes. In a large bowl combine margarine, white sugar, salt, and egg. Add yeast mixture and 1/2 of the flour to the egg mixture--mix until smooth. Stir in the remaining flour and the fennel seeds. Mix in additional water as needed to make a stiff dough. Turn dough out onto a lightly floured surface--knead well. Place dough in a lightly oiled bowl and turn once to coat surface. Cover dough bowl with a damp cloth and place in a warm spot to rise for about 90 minutes. Roll dough into short ropes about 1/2 inch thick. Join ends to form a donut/bagel shape. Set aside to rise for a few minutes. Preheat oven to 350 degrees. Fill a large saucepan half full of water--bring to a boil. Drop each Taralli into water and boil for 1 minute. Remove from water and let both sides dry on a sheet of waxed paper. Bake at 350 degrees on a lightly greased cookie sheet, turning a few times during baking until medium brown and crisp.

### **#1161 - No Crust Shoo Fly Pie**

(by Ruth Garrett - friend)

1 cup Grandma's (brand) unsulfured molasses  
1 cup boiling water  
3 cups flour  
1 cup white sugar  
1/2 tsp. salt  
1 tsp. baking soda  
1 cup Crisco shortening  
2 - 9" pie plates

In a bowl add flour, white sugar, and salt--stir. Add Crisco--mix with your hands until it makes crumbs--set aside. In a separate bowl add molasses, boiling water, and baking soda--stir until it fizzes. Grease both pie plates with Pam. Pour half of the crumb mixture into each of the pie plate. Pour half of

the molasses mixture SLOWLY on top of the crumb mixture in each pie plate. Use your forefinger to LIGHTLY stir the molasses and crumb mixture together. Bake at 400 degrees for 35 minutes--test with a toothpick for doneness.

### **#1162 - Raisin Molasses Cookies**

(by Margaret Wetzel - friend)

1 cup white sugar  
1 cup Crisco shortening  
1 cup Brer Rabbit green label baking molasses  
2 tsp. baking soda  
1 egg  
1 cup buttermilk  
1 cup raisins  
4 cups flour  
1 tsp. cinnamon  
1/2 tsp. ground cloves  
1/2 tsp. salt

Put raisins in a saucepan--cover them with water. Bring the water to a boil, then boil the raisins for 5 minutes--drain the raisins and set aside. In a mixer add white sugar and Crisco--beat. Add egg--beat. Add molasses--beat. Add buttermilk, cinnamon, cloves, baking soda and salt--beat. Slowly add flour--beat--if it gets too stiff for the mixer remove bowl from mixer and continue with a wooden spoon. Add raisins--stir with a wooden spoon. Drop by teaspoonfuls on to greased cookie sheets. Bake at 350 degrees for 8-10 minutes.

### **#1163 - Cream Cheese Banana Pie**

(by Shirley McNevich)

1 Keebler 9" ready-made graham cracker crust (or make your own)  
2 ripe bananas  
1 - 8oz. Philadelphia cream cheese  
2 cups milk  
1 - 3.75oz. box Jell-O vanilla INSTANT pudding/pie filling  
1/2 of a 7oz. bag Baker's angelflake coconut (toasted if you wish)

In a mixer add cream cheese and 1/2 cup of the milk--beat. Add pudding mix and the other 1 1/2 cups milk--beat until smooth. Remove bowl from mixer. Slice the bananas into coin shaped pieces--place all of the banana pieces into the graham cracker crust. Pour the cream cheese mixture on top of the bananas--use a spatula to even out the batter. Refrigerate overnight. Before serving, add the coconut (untoasted OR toasted) by sprinkling it on top of the pie.

### **#1164 - Coconut Oatmeal Cookies**

(by Dorothy [Schuck] Amerman - friend)

8 TBSP butter  
1 cup Domino's dark brown sugar  
1 egg  
2 cups Quaker quick oats  
2 TBSP flour  
1/2 cup Baker's angelflake coconut

In a mixer add butter and brown sugar--beat. Add egg--beat. Add flour--beat. Add oatmeal and coconut--beat. Drop by teaspoonfuls on to greased cookie sheets. Bake at 350 degrees until lightly browned (8-10 minutes).

### **#1165 - Microwave Fudge Frosting**

(by Shirley McNevich)

6 squares Baker's semi-sweet baking chocolate  
4 cups Domino's powdered sugar  
1 stick softened Parkay margarine  
1/3 cup milk  
2 tsp. vanilla

In a microwave safe bowl add baking chocolate--microwave on high for one minute, then stir. Microwave again for 1 minute, and then stir. Repeat until all chocolate is melted and smooth. In a mixer add melted chocolate, powdered sugar, Parkay--beat. Add milk and vanilla--beat until mixed, then continue beating until smooth. If too runny, add more powdered sugar. If too thick, add a little more milk and beat again.

### **#1166 - Easy Rocky Road Fudge**

(by Shirley McNevich)

16 squares Baker's semi-sweet baking chocolate (2 - 8 square packages)  
1 - 14oz. can Eagle brand sweetened condensed milk (NOT evaporated)  
2 tsp. vanilla  
1 cup chopped nuts  
2 cups mini marshmallows

In a microwave safe bowl add all chocolate squares and Eagle milk--microwave on high for 1 minute, stir--repeat until chocolate is completely melted and smooth. Add marshmallows, vanilla and nuts--stir. Spread mixture into a greased 8" fudge pan. Let it sit on the counter until room temperature, then refrigerate until nice and firm. Cut into squares.

## **#1167 - Cream Cheese Drop Cookies #2**

(by Shirley McNevich)

4 softened sticks butter  
2 - 3oz. Philadelphia cream cheese (6oz. total)  
1 cup white sugar  
2 tsp. vanilla  
4 cups flour  
colored sugar (optional)

In a mixer add butter and cream cheese--beat. Add white sugar--beat well. Add vanilla--beat. Slowly add flour--beat. Drop by teaspoonfuls on to greased cookie sheets. Sprinkle cookies with colored holiday sugar if you wish. Bake at 375 degrees for 8-10 minutes.

## **#1168 - Grilled Cheese Sandwiches**

(by Shirley McNevich)

cheese slice singles (American, mozzarella--whatever you like best)  
sliced bread (any style you like)  
butter  
sliced tomatoes (optional)  
sliced cooked bacon (optional)

Place a skillet over LOW heat--spray it with Pam. Butter two slices of bread. Place two slices of cheese between the bread (unbuttered side) so that the buttered side of the bread is on the OUTSIDE of the sandwich. Use a spatula to place the sandwich in the skillet. Cook until bottom side is browned, then flip and cook the other side. Optional--place tomato and cooked bacon BETWEEN the two cheese slices before cooking.

## **#1169 - Ceciarchiata**

(by Rachel Guarini - friend)

3 beaten eggs  
2 cups unbleached flour + extra for dredging  
1/2 tsp. salt  
1 cup olive oil  
1 cup honey  
1/2 cup coarsely chopped hazelnuts (toasted)  
2 tsp. lemon zest (grated lemon peel)  
1 tsp. lemon juice  
1 cup coarsely chopped almonds (toasted)

Preheat the oven to 500 degrees. Place the almonds on a cookie sheet and

roast them for 4-5 minutes. Shake the pan a couple of times--be careful so they don't burn. Cool almonds to room temperature, then chop almonds into coarse pieces. Repeat same procedure with the hazelnuts. In a bowl add beaten eggs, flour, and salt--make a soft dough. Place dough on floured counter--knead the dough 1-2 minutes. Shape dough into a ball, flatten it with your hands, and sprinkle lightly with flour. Roll the dough out to 1/4 inch thick (rectangle shape). With a pizza cutter, cut the dough into 1/4 inch wide strips. Dredge the dough strips in flour--cut each strip into dime sized pieces and dredge again with flour--shake off any extra flour. Heat the olive oil in a small saucepan--fry a handful of the dough bits at a time until lightly browned--be sure to stir them. Drain the dough bits on paper towels and let them cool. Bring the honey to a boil in a heavy saucepan--simmer over medium high heat for about 3 minutes. Add all the dough balls, prepared hazelnuts, lemon zest and lemon juice to the honey mixture--cook over low heat for 7 minutes. Spread the toasted almonds over an oiled round serving platter and pour the hot dough ball mixture on top--let it sit for a few minutes. When the mixture is cool enough to be handled, shape it into a circle on the oiled platter using your moistened hands. Let it cool to room temperature (it will harden slightly). Break into bite sized pieces.

### **#1170 - Quick Chicken and Rice**

(by Shirley McNevich)

4 boneless/skinless chicken breasts  
1 TBSP canola oil  
salt and pepper to taste  
1 - 10.75oz. can Campbell's cream of chicken soup  
1 1/3 cups water  
2 cups uncooked Minute Rice

In a skillet add canola oil and chicken breasts--over medium heat cook chicken breasts (both sides) until no longer pink inside. Sprinkle salt and pepper on chicken pieces while they are cooking (both sides). Remove chicken from skillet--carefully wipe the canola oil out of the skillet with a wad of paper towels (pan will still be hot). Cut the chicken into bite sized pieces. In the cleaned skillet add cream of chicken soup and water--stir and cook over medium heat--bring to a boil. Turn heat down to low; add Minute rice and chicken pieces to the soup mixture. Put a lid on the skillet and cook over low heat for a few minutes until rice is done (about 5 minutes). Remove lid, stir and serve.

### **#1171 - Potato and Sharp Cheese Casserole**

(by Shirley McNevich)

6 medium red potatoes (washed and peeled)  
1/4 cup melted butter

1/2 tsp. salt  
1/4 tsp. pepper  
1 cup grated sharp cheese  
3 TBSP Parmesan cheese

Wash, peel and slice potatoes (as thin as you can slice them)--place sliced potatoes into a greased casserole dish. Sprinkle melted butter over the top of the potatoes. Sprinkle salt and pepper over the top of the potatoes (more if you wish). Place a lid or foil over the top of the casserole. Bake at 400 degrees until potatoes are tender--test with a fork. Remove from oven, sprinkle Parmesan cheese and sharp cheese on top--return to oven uncovered until cheese is melted.

### **#1172 - Snack Dip**

(by Shirley McNevich)

1 - 3oz. Philadelphia cream cheese (softened)  
2 TBSP white sugar  
3 TBSP milk  
2 cups thawed Cool Whip  
1 tsp. vanilla

In a mixer add cream cheese--beat. Add white sugar and milk--beat. Add vanilla--beat. Remove bowl from mixer--add Cool Whip and fold in using a spoon.

### **#1173 - Italian Shrimp Dip**

(by Shirley McNevich)

1 - 8oz. Philadelphia cream cheese (softened)  
3/4 cup (more or less if you choose) good quality shrimp cocktail sauce  
1/2lb. to 3/4lb. fully cooked baby shrimp (the kind you see in salads)-thawed  
1 large tomato  
1 small tub fresh grated Parmesan cheese  
good quality crackers

Spread the softened cream cheese on to a dinner plate. Spread 1/2 of the shrimp cocktail sauce around the edge of the cream cheese on the plate. In a bowl, add the other 1/2 of the shrimp cocktail sauce and the baby shrimp--stir lightly just until mixed. Spread the shrimp mixture on top of the cream cheese mixture--refrigerate until ready to serve. Just before serving, dice the tomato and sprinkle the diced tomato all over the top of the cream cheese and shrimp mixture. Sprinkle the freshly grated Parmesan cheese over the top of the diced tomato. Serve with good quality crackers.

## #1174 - Pistachio Swirl Cake

(by Shirley McNevich)

1 box Duncan Hines yellow cake mix (DO NOT mix according to box directions)

1 - 3.75oz. box Jell-O INSTANT pistachio pudding mix

4 eggs

1 cup Breakstone's sour cream

1/2 cup canola oil

1/2 to 1 tsp. almond extract

Filling: 1/2 cup white sugar; 1 tsp. cinnamon; 1/2 cup chopped nuts

In a mixer add cake mix, pudding mix, eggs and sour cream--beat. Add canola oil and almond extract--beat until mixed, then turn speed to medium and beat for 2 minutes--set aside. In a separate bowl add white sugar, cinnamon and chopped nuts--stir to mix. Grease a 10" tube cake pan. Pour 1/2 of the batter into the greased tube cake pan. Sprinkle all of the cinnamon mixture evenly on top of the batter in the pan. Pour the rest of the batter on top of the cinnamon mixture. Use a knife to LIGHTLY swirl through the three layers. Bake at 350 degrees for 45-55 minutes--test with a toothpick for doneness. Cool the cake, dump it upside down on to a cake plate--glaze if desired.

## #1175 - Easy Homemade Cheese Ravioli

(by Shirley McNevich)

1 beaten egg

8oz. good quality ricotta cheese

1 tsp. (or more) parsley flakes

1/2 tsp. salt for dough; 1 tsp. salt for cooking

1 cup flour

water (about 1/4 cup)

your favorite pasta sauce

Open the ricotta cheese container--add the parsley flakes, stir it, and put it back in the refrigerator. In a bowl add flour, beaten egg, salt, and about 1/8 cup water--mix with your hands until it forms dough. If too dry, add a little more water and remix. Once you have a good dough ball, place the dough in a bowl covered with Saran Wrap and set it aside for half an hour. After the half hour is up, flour your counter, put the dough in the flour, flour the top of the dough and use a rolling pin to roll out the dough (very thin). Use a knife or a pastry cutter to cut the dough into 2", 3" or 4" squares. Place one dough piece on the counter, put 1 tsp. of ricotta cheese mixture on the dough, and cover with a second dough piece. Use a fork to press and seal all four sides of the ravioli together (if you have trouble with the ravioli staying together, spray a little Pam on your finger and spread the Pam on the edges of the first

piece of dough before putting the second piece on top and sealing it with the fork tongs). In a large pot of boiling water, add 1 tsp. salt--stir. Carefully drop the ravioli into the boiling water one at a time--cook until the ravioli float to the top of the water (this means they are done). Carefully drain the ravioli--do NOT rinse--add ravioli to a serving plate and top with your favorite pasta sauce (heated).

### **#1176 - Buttermilk Pie**

(by Shirley McNevich)

2 cups flour  
2 cups Domino's dark brown sugar (packed)  
1/2 cup Crisco shortening  
1/2 tsp. salt  
1 cup buttermilk  
1 tsp. baking soda  
cinnamon for sprinkling  
1 unbaked pie dough (or make your own)

In a bowl add flour, brown sugar, Crisco and salt--use your hands to mix it into crumbs. Remove 1/3 cup of the crumb mixture--set aside. Add the baking soda and the buttermilk to the crumb mixture (NOT the crumbs you set aside)--stir until mixed. Spray a 9" pie plate with Pam. Place the unbaked pie dough into the pie plate--flute the edges. Spray the inside of the pie dough with Pam. Pour the buttermilk mixture into the unbaked pie dough. Sprinkle the reserved crumbs over the top. Sprinkle the whole top of the pie with cinnamon (to your taste). Bake at 325 degrees for 45 minutes. Test with a toothpick for doneness. Let it cool completely.

### **#1177 - Garlic and Herb Pork Chops**

(by Shirley McNevich)

4 pork chops  
4 tsp. garlic & herb seasoning  
5 TBSP olive oil  
8 cups chopped lettuce  
1 small onion (chopped)  
1 chopped tomato  
2 TBSP balsamic vinegar

Thaw pork chops--place one pork chop at a time on to a cutting board. Use a fork to poke holes in both sides of the pork chop. Put 3 tsp. of the garlic & herb seasoning in a small bowl (save the other 1 tsp. for later). Sprinkle the pork chop with some of the garlic & herb seasoning--use the back of a fork to press the seasoning into the pork chop. Repeat with all pork chops. In a skillet over medium heat add 2 TBSP olive oil--add pork chops to the skillet.

Cook and turn pork chops until well done and tender throughout. In a large salad bowl add chopped lettuce, chopped tomato, and chopped onion--toss. In a small bowl add 3 TBSP olive oil, 2 TBSP balsamic vinegar, and 1 tsp. garlic & herb seasoning--stir. Pour the vinegar mixture over the salad--toss the salad. Place the salad evenly on to 4 dinner sized plates. Place one cooked pork chop on top of each salad, and then serve.

### **#1178 - Strawberry Sour Cream Jell-O**

(by Shirley McNevich)

1 - 6oz. box strawberry Jell-O  
2 cups boiling water  
1 lb. frozen strawberries (thawed) or fresh sliced strawberries  
1 - 20oz. can Dole crushed pineapple (drained)  
2 bananas (peeled and sliced into coin shaped pieces--don't slice until ready to use)  
1 - 8oz. Breakstone's sour cream

In a bowl add Jell-O and boiling water--stir until dissolved. Add the strawberries, drained pineapple, and banana pieces--stir. Pour half of the Jell-O/fruit mixture into a 2 or 3 qt. casserole dish--let it cool to room temperature, then refrigerate the casserole dish until it starts to gel. Remove from refrigerator, add the sour cream as the next layer in the casserole dish, then pour the rest of the Jell-O/fruit mixture on top of the sour cream--refrigerate until very cold.

### **#1179 - Butterscotch Tarantulas**

(by Aunt Janie [McNevich] Baronowski)

1 - 8oz. bag Nestlé's butterscotch morsels  
1 small can chow mein noodles  
1 cup salted peanuts

In a double boiler (or a microwave) melt the butterscotch morsels--stir until completely melted. Add the chow mein noodles and the peanuts to the melted butterscotch--stir gently until mixed. Cover cookie sheets with wax paper or Saran wrap--spoon tablespoonfuls of the mixture on to the cookie sheets. Let them cool until hardened.

### **#1180 - Pumpkin Fudge**

(by Rachel Guarini - friend)

3 cups white sugar  
3/4 cup butter OR Parkay margarine

2/3 cups Carnation evaporated milk (NOT condensed)  
1/2 cup Libby's canned pumpkin  
1 tsp. pumpkin pie spice  
1 - 12oz. bag Nestlé's butterscotch morsels  
1 - 7oz. jar Fluff marshmallow  
1 cup toasted almonds (chopped)  
1 tsp. vanilla

In a saucepan over medium low heat add white sugar, butter/margarine, evaporated milk, pumpkin, and pumpkin pie spice--stir and bring to a boil (you must stir constantly). Turn heat to medium and keep stirring/cooking--use a candy thermometer until the temperature of the mixture is 234 degrees (takes about 10 minutes once boiling). Remove saucepan from heat--add butterscotch morsels, Fluff, chopped almonds, and vanilla--stir until well blended. Pour hot fudge immediately into a greased 9 x 13 cake pan--use a spatula to spread just until smooth. Let it cool to room temperature, then refrigerate until very firm. Cut into squares.

### **#1181 - Sweet Potato Muffins**

(by Aunt Janie [McNevich] Baronowski)

1 1/4 cups white sugar  
1/2 cup softened butter  
2 eggs  
1 1/4 cups mashed sweet potatoes (potatoes must be fully cooked)  
1 1/2 cups self-rising flour  
3 tsp. baking powder  
1/2 tsp. salt  
1/8 tsp. baking soda  
1 tsp. cinnamon  
1/4 tsp. nutmeg  
1/4 tsp. allspice  
1 cup milk  
1/4 cup chopped walnuts  
1/2 cup raisins (boiled for 5 minutes, then drained)

In a mixer add butter and white sugar--beat. Add eggs--beat. Add mashed sweet potatoes--beat. Add baking powder, salt, baking soda--beat. Add cinnamon, nutmeg, allspice--beat. Add milk and flour--beat just until mixed. Remove bowl from mixer--add chopped walnuts and raisins--stir just until mixed. Line muffin tins with cupcake liners. Fill each liner 2/3 full of muffin batter. Bake at 400 degrees for 20-25 minutes.

### **#1182 - Creamy Chicken Soup**

(by Aunt Janie [McNevich] Baronowski)

6 TBSP butter  
6 TBSP flour  
1/2 cup milk  
1/2 cup light cream  
1 tsp. parsley (fresh or dried)  
3 cups chicken broth  
1 cup cooked chicken (cut into bite sized pieces)  
1/2 tsp. pepper

In a saucepan over low heat add butter--melt. Add flour--stir. Add milk--stir. Add light cream--stir. Add chicken broth--stir. Cook over medium heat while it get thick and starts to boil--once boiling, turn heat to low and add chicken, pepper and parsley--stir. Turn heat back to medium--stir and bring to a boil. Serve hot.

### **#1183 - Scalloped Corn**

(by Aunt Janie [McNevich] Baronowski)

3 eggs  
1 cup milk  
2 - 15oz. cans Del Monte cream style corn  
1 cup cocktail crackers (crushed)  
1/4 tsp. pepper  
1 tsp. salt (optional)  
1 tsp. white sugar (optional)  
4 TBSP softened butter

In a bowl add eggs--beat with a whisk. Add milk--beat with a whisk. Add creamed corn, salt, pepper, and white sugar--stir. Add crushed crackers--stir. Grease a 2 qt. casserole--pour corn mixture into the casserole. Dot the top with the butter. Bake at 350 degrees for 1 hour.

### **#1184 - Homemade Hash Brown Patties**

(by Shirley McNevich)

3 red potatoes (wash and peeled)  
salt and pepper to your taste  
oil or lard for frying

Wash and peel the potatoes, then grate them with a large grater over a large bowl. Once you've grated all of the potatoes, rinse them with cold water while they are still in the bowl. After rinsing, dump the potatoes into a colander and

move the colander back and forth a bit to get them as dry as you can. Place some paper towels on your counter and spread the grated potatoes out on the paper towels--pat them lightly to drain the rest of the water. In a cast iron skillet over medium heat add oil/lard--once pan is greased add a heaping tablespoonful (or more) of the grated potatoes to the skillet and press the grated potatoes FLAT using a spatula. Sprinkle salt and pepper on top (to your taste). Cook until the bottom side is COMPLETELY golden brown before using the spatula to flip and cook the other side. If you try to turn them too early they will fall apart. Repeat with all grated potatoes. Place cooked hash brown patties on paper towels to drain some of the oil/lard. Add more salt/pepper to your taste.

### **#1185 - Mushroom Macaroni and Cheese**

(by Aunt Janie [McNevich] Baronowski)

2 cups raw macaroni  
2 cups milk  
2 cups cubed cheddar cheese  
1/4 of one onion (chopped very fine)  
1 - 10.75oz. can Campbell's cream of mushroom soup

In a large bowl add raw macaroni, mushroom soup and milk--stir. Add cubed cheddar cheese and onion--stir. Pour mixture into a greased casserole dish. Bake uncovered at 350 degrees for 30 minutes--remove from oven, stir, and bake for 30 minutes more. Stir before serving.

### **#1186 - Fruit Dip**

(by Aunt Janie [McNevich] Baronowski)

1 - 8oz. Philadelphia cream cheese (soft)  
1 - 7oz. jar Fluff marshmallow  
food coloring (optional)

In a bowl add cream cheese--stir with a spoon. Add Fluff--stir until well mixed. Use food coloring if you wish, then stir until mixed. Use for a dip with fresh fruit.

### **#1187 - Homemade Meatballs**

(by Aunt Janie [McNevich] Baronowski)

4 slices bread  
1lb. ground chuck  
2 eggs (beaten)  
1/2 cup grated Romano cheese  
2 TBSP chopped parsley

1 garlic clove (minced)  
1 tsp. oregano  
1 tsp. salt  
1/2 tsp. pepper  
2 TBSP canola oil  
water or milk

Place some water or milk in a bowl--soak each piece of bread in the water or milk, then carefully squeeze the moisture from the bread. Break the bread slices into bite sized pieces and place them in a large bowl. Add the ground chuck, beaten eggs, parsley, cheese, minced garlic, oregano, salt, pepper. Use your hands to mix all of the ingredients thoroughly. Form the mixture into small, medium or large meatballs--place each on a plate and continue until you run out of the mixture. In a skillet over medium low heat add canola oil. Add meatballs to the skillet and brown them on all sides. Add them to your favorite pasta sauce or pasta dish.

### **#1188 - Fried Zucchini Cakes**

(by Aunt Janie [McNevich] Baronowski)

2 cups grated zucchini  
1 cup 4 Seasons Italian bread crumbs  
1 TBSP mayo  
1 TBSP of your favorite seafood seasoning  
2 beaten eggs  
1 tsp. Worcestershire sauce  
canola oil for frying

In a bowl add grated zucchini, bread crumbs, mayo, seafood seasoning, beaten eggs, Worcestershire sauce--mix with your hands until well mixed. Form the mixture into flat cakes (as small or large as you like). Place 1" canola oil in frying pan over medium low heat--fry patties until browned, then flip and brown the other sides. Drain them on paper towels before serving.

### **#1189 - Pineapple Delight Cake**

(by Aunt Janie [McNevich] Baronowski)

2 eggs  
1 - 20oz. can Dole crushed pineapple (do NOT drain)  
1 cup white sugar  
1 cup Domino's dark brown sugar  
2 tsp. baking soda  
2 cups flour  
1 cup chopped nuts

In a bowl add eggs--beat with a whisk. Add crushed pineapple and its juice,

flour, white sugar, brown sugar, baking soda--stir with a spoon until well blended. Add chopped nuts--stir. Pour batter into a greased and floured 9 x 13 cake pan. Bake at 350 degrees for 40-50 minutes. Test with a toothpick for doneness.

### **#1190 - Spinach Balls**

(by Aunt Janie [McNevich] Baronowski)

1 - 10oz. frozen chopped spinach  
1 cup Pepperidge Farms herb stuffing  
1 onion (chopped fine)  
2 beaten eggs  
1/4 cup grated Parmesan cheese  
6 TBSP butter (melted)  
1/2 tsp. garlic powder  
1 tsp. thyme  
salt and pepper to taste

Cook and drain spinach according to package directions. In a large bowl add spinach, stuffing, chopped onion, beaten eggs, Parmesan cheese, melted butter, garlic powder, thyme, salt and pepper--mix with your hands thoroughly. Using your hands make the mixture into small balls and place them in a greased 9 x 13 cake pan. Bake at 300 degrees for 25-30 minutes. Do not overbake. Place a toothpick in each spinach ball to serve--serve hot.

### **#1191 - Chicken Casserole with Broccoli**

(by Aunt Janie [McNevich] Baronowski)

2 cups cooked chicken pieces (bite sized)  
1 - 8oz. frozen chopped broccoli  
1/4 cup chopped onion  
1 cup grated cheese (your choice of cheese flavor)  
1 - 10.75oz. can Campbell's cream of mushroom soup

Cook and drain broccoli according to package directions. In a greased skillet over medium heat add chopped onion--brown the onions until caramelized. Add chicken pieces to the onion--brown the chicken on all sides. Add mushroom soup to chicken mixture--stir. Remove skillet from heat--add drained broccoli--stir. Pour mixture into a greased 2 qt. casserole dish. Bake at 350 degrees for 25 minutes--remove from oven, add cheese to the top, return it to the oven and bake until cheese is melted and mixture is hot.

### **#1192 - Coconut Cool Whip Frosting**

(by Shirley McNevich)

1 - 3oz. Philadelphia cream cheese (softened)  
1/2 cup Domino's powdered sugar  
1/4 cup milk  
1/8 tsp. almond extract  
1 - 8oz. Cool Whip (thawed)  
2 cups Baker's angelflake coconut

In a mixer add cream cheese--beat. Add powdered sugar, milk, and almond extract--beat. Remove bowl from mixer and add Cool Whip--fold in using a spoon. Add 2 cups coconut--stir until mixed.

### **#1193 - Lemon Frosting/Icing**

(by Shirley McNevich)

2/3 cup softened butter (NO substitutes)  
4 cups Domino's powdered sugar  
1 fresh lemon (room temperature)  
1 tsp. lemon zest (grated lemon peel)  
4 TBSP fresh lemon juice

Squeeze the lemon and save the juice. Use a grater on the lemon peel to get 1 tsp. of lemon zest--set aside. In a mixer add butter and some of the powdered sugar--beat. Keep adding powdered sugar slowly, beating after each addition. Add lemon zest and lemon juice--beat until mixed, then beat on high for 3 minutes until smooth and fluffy. If too runny, add just a little more powdered sugar and beat again. Taste the frosting--if you want it stronger, add a little more lemon juice.

### **#1194 - Caramel Oatmeal Bars**

(by Shirley McNevich)

1 3/4 cups Quaker quick oats (do NOT cook)  
1 1/2 cups flour + 1/4 cup flour  
3/4 cup Domino's dark brown sugar (packed)  
1/2 tsp. baking soda  
1/2 tsp. salt  
3/4 cup Parkay margarine (melted)  
1 cup chopped salted peanuts  
1 cup Nestlé's semi-sweet chocolate bits  
1 - 12.5oz. jar caramel ice cream topping

In a bowl add oats, 1 1/2 cups flour, brown sugar, baking soda and salt--stir well until mixed. Add melted Parkay--stir until mixed. Remove one cup of the oat mixture--set aside. Press the large portion of the oat mixture into a greased 9 x 13 cake pan (just on the bottom). Bake at 350 degrees for 10-12 minutes or until it just starts to brown. Remove from oven (but DO NOT turn oven off), then cool for 10 minutes. After cooling, sprinkle chopped peanuts and chocolate bits evenly over the top of the baked oatmeal crust. In a bowl add the caramel topping and 1/4 cup flour--stir until smooth. Drizzle the caramel mixture all over the top of the peanuts and chocolate bits (leave 1/4" between the edge of the cake pan and where you start to drizzle the caramel). Sprinkle the 1 cup of extra oat mixture on top. Bake at 350 degrees for 18-22 minutes or until golden brown. Cool completely, then refrigerate until set. Cut into squares or bars.

### **#1195 - Apple Oatmeal Cookies**

(by Shirley McNevich)

1 1/2 cups Quaker quick oats  
3/4 cup flour  
3/4 cup whole wheat flour  
1/2 cup Domino's dark brown sugar  
1/2 cup raisins (cover with water, bring to a boil, boil for 5 minutes, then drain them)  
1 cup finely chopped baking apple (granny smith, etc.)  
1 egg  
1/2 cup honey  
1/2 cup canola oil  
1/3 cup milk  
1 tsp. baking powder  
1/4 tsp. baking soda  
1/2 tsp. salt  
1 1/2 tsp. cinnamon  
1 cup water

In a bowl add oats, flour, whole wheat flour, baking powder, baking soda, salt, and cinnamon--stir. Add drained raisins and chopped apples--stir. In a separate bowl add egg--beat with a fork. Add honey, canola oil, milk and brown sugar to beaten egg--stir. Slowly add dry ingredients to the egg mixture--stir. Keep adding dry mixture and stirring until smooth. Drop by teaspoonfuls on to greased cookie sheets. Dip one finger in the cup of water and flatten each cookie ball. Bake at 375 degrees for 8-10 minutes or until lightly browned.

### **#1196 - Pineapple Coconut Cake**

(by Shirley McNevich)

2 cups flour  
2 cups white sugar  
2 eggs  
2 tsp. baking soda  
1 - 20oz. can Dole crushed pineapple (do NOT drain)  
1 cup Baker's angelflake coconut + extra coconut for sprinkling  
1 cup chopped walnuts  
Frosting: 1 stick Parkay margarine; 1 - 8oz. Philadelphia cream cheese; 1  
tsp. vanilla; 1 1/2 cups Domino's powdered sugar

In a mixer add eggs and white sugar--beat. Add pineapple and its juice--beat. Add baking soda and flour--beat until smooth. Remove bowl from mixer--add coconut and walnuts, then stir with a spoon. Pour batter into a greased 9 x 13 cake pan. Bake at 350 degrees for 40-45 minutes--test with a toothpick for doneness. Cool completely. Frosting--in a mixer add Parkay and cream cheese--beat. Add powdered sugar and vanilla--beat until mixed, then beat 2-3 minutes. Frost the cooled cake, and then sprinkle more coconut on top of the frosting.

### **#1197 - Nutty Banana Cheesecake**

(by Hannah Garman - friend)

Crust: 1 1/2 cups flour; 1 stick Parkay margarine (melted); 1/2 cup chopped nuts

Filling: 1 - 8oz. Philadelphia cream cheese; 1 cup Domino's powdered sugar; 1 - 8oz. Cool Whip (thawed); 4 bananas sliced into coin shaped pieces; 2 (two) - 3.75oz. boxes Jell-O INSTANT vanilla pudding; 2 cups milk; extra Cool Whip and chopped nuts for the top

In a bowl add flour, melted Parkay--stir. Press the flour mixture into a greased 9 x 13 cake pan. Sprinkle the chopped nuts evenly over the flour crust. Bake at 375 degrees for 10 minutes or until lightly browned. Remove from oven and cool completely. In a mixer add cream cheese and powdered sugar--beat. Add the whole container of Cool Whip--beat. Spread cream cheese mixture evenly on top of cooled crust. Place coin shaped banana slices evenly on top of the cream cheese mixture. In a separate bowl add the milk and both boxes of vanilla pudding mix--beat with a whisk until it starts to thicken. Pour the pudding over the top of the bananas. Refrigerate for 2 hours, and then add more Cool Whip on top. Sprinkle more chopped nuts on top of the Cool Whip. Refrigerate overnight.

### **#1198 - Lemon Cheesecake Squares**

(by Shirley McNevich)

1 1/2 cups graham cracker crumbs (boxed or make your own)

1/3 cup chopped pecans  
1/3 cup white sugar  
1/3 cup butter (melted)  
2 - 8oz. Philadelphia cream cheese (softened)  
1 - 14oz. can Eagle brand condensed milk (NOT evaporated)  
1/2 cup bottled lemon juice (not fresh)  
2 eggs  
1 tsp. vanilla

In a bowl add graham cracker crumbs, chopped pecans, white sugar and melted butter--stir to form a crust paste. Remove 1/3 cup--set aside for later. Press the rest of the crumb mixture into a greased 9 x 13 cake pan. Bake at 325 degrees for 6-8 minutes or until lightly browned. Remove from oven and cool crust completely. In a mixer add cream cheese--beat. Add eggs--beat. Add Eagle brand milk--beat. Remove bowl from mixer--add lemon juice and vanilla--stir until smooth. Pour batter on top of the cooled crust. Sprinkle remaining crumbs on top. Bake at 325 degrees for 25-30 minutes or until inserted knife comes out clean (put inserted knife in the center because that's the last part to get done). Cool completely, then refrigerate overnight.

### **#1199 - Chicken in a Bag**

(by Shirley McNevich)

4 boneless/skinless chicken breasts  
salt and pepper to taste OR chicken rub  
1 of each--red pepper, yellow pepper, green pepper, orange pepper  
1 onion  
1 TBSP butter  
1/2 cup water

Rinse the chicken breasts and pat them dry--place them on a cutting board. Salt and pepper (or chicken rub) the tops, then press down on them with the back of a fork. Flip the chicken breasts and repeat on the other side with the salt and pepper (or chicken rub). Clean the peppers and onions and cut them into small pieces. Spray the inside of a foil cooking bag with Pam OR spray a large piece of foil with Pam. Place the cooking bag or the foil in the bottom of a greased 9 x 13 glass dish. Place the chicken breasts on the bottom of the bag or foil in a single layer. Sprinkle the peppers and onions on top of the chicken breasts. Dot the top of the peppers with the butter. Pour the 1/2 cup water towards the chicken breasts. Close up the bag OR place a second greased piece of foil over the first piece of foil (and crimp the edges shut). Use a sharp knife to make holes in the top of the bag or foil (if you skip this step the bag/foil will burst all over your oven). Bake at 350 degrees for 1 hour--test chicken for tenderness--you may need to bake it longer.

### **#1200 - Homemade Chicken Rice Soup**

(by Shirley McNevich)

3 quarts chicken broth  
4 cups (or more) cubed cooked chicken  
1 chopped onion  
2 tsp. salt  
1 tsp. pepper  
1/2 cup chopped fresh parsley  
1/2 cup finely chopped celery (yellow leaves included)  
1 1/2 cups raw Carolina (brand) rice

In a Dutch oven high heat add chicken broth, pepper, salt, parsley, onion, celery--stir and bring to a boil. Once boiling add the raw rice--turn heat to medium and cook for 20 minutes--taste to make sure rice is done. Add chicken--stir and cook on low heat until chicken is hot.

### **#1201 - Orange Frosting/Icing**

(by Shirley McNevich)

4 TBSP butter (softened) OR 4 TBSP Parkay margarine (softened)  
1 tsp. vanilla  
2 1/2 to 3 cups Domino's powdered sugar (+extra)  
3 TBSP good quality NO PULP orange juice

In a mixer add butter--beat. Add vanilla and 1/2 of the powdered sugar--beat. Add the rest of the powdered sugar--beat. Add orange juice--beat. Taste--if not enough orange flavor add another teaspoon or two of orange juice--beat. If you add more orange juice, you may have to add a little more powdered sugar to make the frosting thick enough.

### **#1202 - Hamburger Tater Casserole**

(by Shirley McNevich)

2lb. ground chuck (thawed if frozen)  
1/2 envelope Lipton onion soup mix (dry)  
2 - 15.25oz. cans Del Monte whole kernel corn (drained)  
2 - 15.25oz. cans Del Monte cut green beans (drained)  
1 - 10.75oz. can Campbell's mushroom soup  
1 - 10.75oz. can Campbell's cream of celery soup  
1 regular size bag Ore Ida tater tots

Spray a 9 x 13 glass dish with Pam. Press the ground chuck evenly on the bottom of the dish. Sprinkle 1/4 of the envelope of onion soup mix on top of the ground chuck. Pour both cans of drained corn and both cans of drained

cut green beans into a large bowl--stir to mix. Spoon the corn/green bean mixture on top of the ground chuck. In a separate bowl add celery soup and mushroom soup--stir to mix. Pour the soup mixture over the top of the corn/green beans. Sprinkle another 1/4 of the dry onion soup mix on top of the soup mixture. Cover the entire top with a layer of tater tots. Bake at 350 degrees for 1 hour--you may have to bake it covered with foil for the first 30 minutes to keep the tater tots from getting done too quickly.

### **#1203 - Quick Banana Nut Cake**

(by Grace Rosenblum - friend)

2 cups unsifted flour  
1 cup white sugar  
1 tsp. baking soda  
1/2 tsp. salt  
1 cup mashed ripe bananas  
2/3 cup mayo  
1/2 cup water  
1 1/2 tsp. vanilla  
1/2 cup chopped walnuts

In a bowl add flour, white sugar, baking soda and salt--stir. In a mixer add mashed bananas, mayo, water and vanilla--beat. Slowly add flour mixture--beat until mixed, then beat on medium speed for 2 minutes. Remove from mixer--add chopped walnuts and stir until mixed. Pour batter into a greased 9 x 9 square cake pan. Bake at 350 degrees for 35-40 minutes--test with a toothpick for doneness. Frost if desired.

### **#1204 - Mushroom Crab Dip**

(by Mitzie [Shade] Williams - friend)

6oz. (or more) lump crab meat  
1 - 10.75oz. can Campbell's cream of mushroom soup  
1 - 8oz. Philadelphia cream cheese (softened and cubed)  
1 cup mayo  
1/4 cup grated onion  
2 envelopes Knox unflavored gelatin  
1/4 cup water  
garlic salt to your taste

In a saucepan over medium heat add the water and both envelopes gelatin--stir. Add crab meat, soup, cubed cream cheese, mayo, grated onion and garlic salt--stir and cook until cream cheese has melted. Pour mixture into a serving bowl--place it on the counter until room temperature, then refrigerate until cold.

### **#1205 - Mozzarella Pork Chops**

(by Shirley McNevich)

1 envelope Lipton onion soup mix  
1/3 cup Italian bread crumbs  
1/8 to 1/2 tsp. black pepper  
1 egg  
2 TBSP water  
6 pork chops  
1 1/2 cups good quality spaghetti sauce  
1 cup (or more) shredded mozzarella cheese

In a bowl add soup mix, bread crumbs and black pepper--stir to mix. In a separate bowl add egg and water--beat with a fork. Dip each pork chop in the egg mixture then dip both sides of the same pork chop in the soup mixture. Repeat with all pork chops. Place pork chops flat in a greased 9 x 13 glass baking dish. Cover the dish with foil and bake at 375 degrees for 30 minutes--remove foil, flip pork chops onto other side, put foil back on and bake for 20 minutes. Remove foil, pour spaghetti sauce on top and sprinkle mozzarella cheese over the tops of the pork chops. Return to oven UNcovered and bake 10 minutes or until cheese is melted and spaghetti sauce is hot.

### **#1206 - White Chocolate Pie**

(by Shirley McNevich)

1 1/2 cups cold milk  
2 - 3.4oz. boxes Jell-O white chocolate INSTANT pudding  
1 - 8oz. Cool Whip (thawed)  
1 ready-made chocolate graham cracker crust

In a bowl add milk and both boxes pudding mix--beat with a whisk until it gets thick. Add 1/2 of the Cool Whip to the pudding mixture--beat with a whisk. Pour pudding mixture into the chocolate pie crust. Refrigerate until cold, and then top the pie with the rest of the Cool Whip. Refrigerate until cold before cutting.

### **#1207 - Raspberry Pastry Bars**

(by Shirley McNevich)

3 sticks Parkay margarine (softened)  
1 1/4 cups white sugar  
2 eggs  
1 tsp. vanilla  
1 tsp. salt  
3 3/4 cups flour

- 1 cup chopped walnuts
- 1 - 12oz. jar good quality raspberry preserves

In a mixer add Parkay and white sugar--beat. Add eggs and vanilla--beat. In a separate bowl add 3 1/2 cups flour and the salt--stir. Slowly add flour mixture to the batter in the mixer--beat after each addition. Grease an 11 x 17 jelly roll pan (or a cookie sheet with a rim all the way around). Spread 3/4 of the batter evenly on the bottom of the greased pan (use a spatula or the back of a spoon to even it out). Spread the raspberry preserves on top of the batter in the pan. Sprinkle the chopped walnuts on top of the raspberry preserves. In a separate bowl add the other 1/4 of the batter with 1/4 cup flour--mix with your hands or a pastry blender until it makes crumbs. Sprinkle the crumbs all over the top of the chopped walnuts. Bake at 350 degrees for 35 minutes or until crust is browned. Cool completely, and then cut into bars.

### **#1208 - Raspberry Swirl Pie**

(by Shirley McNevich)

- 1 - 8oz. Philadelphia cream cheese (softened)
- 1 - 14oz. can Eagle brand sweetened condensed milk (NOT evaporated)
- 1/4 cup lemon juice
- 1 egg
- 1 readymade graham cracker crust
- 1/2 cup red raspberry preserves (seedless if possible)

In a mixer add cream cheese--beat. Add Eagle brand milk slowly--beat. Add 3 TBSP of the lemon juice--beat. Add egg--beat just until mixed. Pour 1/2 of the cream cheese batter into the ready-made crust. In a separate bowl add raspberry preserves and the rest of the lemon juice--stir. Spoon 1/2 of the raspberry mixture on top of the cream cheese mixture. Pour the rest of the cream cheese mixture on top of the raspberry preserves. Spoon the rest of the raspberry preserves mixture on top of the cream cheese mixture. Use a table knife to swirl the raspberry preserves through the cream cheese mixture. Bake at 300 degrees for 45-55 minutes or until center of the pie is almost set. Cool to room temperature, then refrigerate overnight.

### **#1209 - Cranberry Walnut Jell-O**

(by Shirley McNevich)

- 1 - 16oz. can Ocean Spray whole berry cranberry sauce
- 1 - 20oz. can Dole crushed pineapple (drained but SAVE the juice)
- 1 - 6oz. box raspberry Jell-O
- 1 red delicious apple (peeled, cored and chopped)
- 2/3 cup chopped walnuts
- Cool Whip

In a measuring cup add pineapple juice--add enough water to the pineapple juice to make 3 cups total of the juice/water mixture--stir with a spoon. Pour the juice/water mixture into a saucepan over medium heat--stir and bring to a boil. Remove saucepan from heat--add Jell-O powder to the hot juice mixture, then stir until Jell-O is dissolved. Add the cranberry sauce to the Jell-O mixture--stir. Pour the mixture from the saucepan into a large bowl--let it cool to room temperature, then refrigerate it until the Jell-O starts to gel (about 90 minutes). Remove Jell-O mixture from the refrigerator--add chopped apples, drained crushed pineapple and chopped walnuts--stir until mixed. Refrigerate overnight. Top with Cool Whip before serving.

### **#1210 - Black Walnut Cake**

(by Shirley McNevich)

1 1/2 cups white sugar  
1/2 cup Crisco shortening  
2 eggs  
1 cup regular milk  
3 tsp. baking powder  
2 cups flour  
1/2 cup chopped black walnuts

In a mixer add white sugar and Crisco--beat. Add eggs--beat. Add milk and baking powder--beat. Add flour slowly--beat until smooth. Remove bowl from mixer--add chopped black walnuts and stir until mixed. Pour batter into a greased 9 x 13 cake pan. Bake at 350 degrees for 30-35 minutes--test with a toothpick for doneness. Cool completely, then frost as desired.

### **#1211 - Blueberry Surprise Cake**

(by Shirley McNevich)

3 cups cake flour  
1 tsp. baking powder  
1 tsp. baking soda  
1 cup white sugar  
2 sticks butter (softened)  
1 cup sour cream  
1 tsp. vanilla  
2 - 16oz. cans Lucky Leaf blueberry pie filling (or any berry flavor)  
2 eggs

Topping: 1/4 cup cake flour; 1/4 cup white sugar; 3 TBSP softened butter;  
Domino's powdered sugar

Into a large bowl sift the 3 cups cake flour, baking powder, white sugar and baking soda. Add 2 sticks softened butter--mix with your hands or with a pastry blender to form crumbs. In a mixer add crumb mixture and eggs--beat.

Add sour cream and vanilla--beat. Put half of the batter into a greased 9 x 13 cake pan. Spread all of the blueberry pie filling on top of the batter. Pour the rest of the batter on top of the pie filling. In a separate bowl add 1/4 cup cake flour, 1/4 cup white sugar and 3 TBSP softened butter--mix with your hands or with a pastry blender until it makes crumbs. Sprinkle the crumbs on top of the last layer of cake batter. Bake at 375 degrees for 45 minutes. Cool completely, and then sprinkle powdered sugar over the top of the cake before cutting.

### **#1212 - Barbequed Hot Dogs**

(by Shirley McNevich)

1 onion (chopped finely)  
1/2 cup Heinz ketchup  
1/2 cup water  
1/4 tsp. chili powder  
1/2 tsp. salt  
1 tsp. white sugar  
1 1/2 tsp. Worcestershire sauce  
8 hot dogs (thawed if frozen)  
8 hot dog rolls

In a greased skillet over medium low heat add hot dogs and chopped onions--cook and turn hot dogs until they are cooked and browned. In a separate bowl add ketchup, water, chili powder, salt, white sugar and Worcestershire sauce--stir until mixed. Pour mixture over the hot dogs in the skillet--put a lid on top of the skillet, turn heat back to low/simmer, and cook for 20 minutes. Put hot dogs on rolls and top with some of the sauce from the skillet.

### **#1213 - Zucchini Quiche**

(by Shirley McNevich)

3 cups grated zucchini  
1 cup Bisquick  
4 beaten eggs  
1/2 cup canola oil  
1/4 cup chopped onion  
1 cup milk  
salt and pepper to taste  
1/2 cup Parmesan cheese  
slices of American cheese  
1 or 2 TBSP butter

Grease a 2 qt. baking dish--set aside. In a skillet over medium low heat add butter and grated zucchini--cook zucchini until tender, then drain. Spread drained grated zucchini in the baking dish. In a separate bowl add Bisquick,

beaten eggs and canola oil--stir until mixed. Add milk, salt, pepper, chopped onion and Parmesan cheese--stir until mixed. Pour the mixture over the chopped zucchini in the baking dish. Place enough American cheese slices to cover the entire top, overlapping them where necessary. Bake at 350 degrees for 30-40 minutes.

#### **#1214 - Double Batch Brownies**

(by Hannah Garman - friend)

- 1 - 13.5oz. box graham cracker crumbs
- 2 cans Eagle brand condensed milk (NOT evaporated)
- 1 - 12oz. bag Nestlé's semi-sweet chocolate bits

In a bowl add the whole box of graham cracker crumbs and both cans of condensed milk--stir with a spoon. Add chocolate bits--stir just until mixed. Pour batter into a greased 9 x 13 cake pan. Bake at 350 degrees for 25 minutes. Cool completely, and then cut into squares.

#### **#1215 - Potato Candy**

(by Shirley McNevich)

- 1 small red potato
- Domino's powdered sugar
- Jif peanut butter

Wash and peel potato--cut potato into chunks and put it in a small saucepan. Cover the potato with water and add a dash of salt--set heat on medium and bring to a boil, then cook until tender. Drain potato pieces, then place cooked pieces in a bowl and mash them (very fine). Add enough powdered sugar and keep working it until it forms a dough-like consistency. Sprinkle a little powdered sugar on your counter, place dough ball on top and sprinkle the top with powdered sugar. Use a rolling pin to roll the dough to 1/4" thick. Spread a layer of peanut butter on the top side of the dough. Start at one end and roll the dough tightly (like a jelly roll). Wrap the dough log in Saran wrap--refrigerate a few hours until stiff. Unwrap the dough log and use a sharp knife to cut the log into coin shaped pieces.

#### **#1216 - Macaroni & Cheese Salad**

(by Shirley McNevich)

- 1 cup dry macaroni or any pasta shape (cooked, drained and cooled according to box directions)
- 1 - 12oz. can chopped ham OR 12oz. cooked ham (cut into bite sized pieces)
- 1 cup cubed sharp cheddar cheese
- 1/2 cup chopped celery

1/3 cup chopped green bell pepper  
1/4 cup chopped green onion  
2 TBSP chopped pimentos (drain before chopping)  
1/4 cup drained pickle relish  
1/2 cup mayo OR Miracle Whip  
1 TBSP French's yellow mustard  
1/4 tsp. salt  
1 TBSP white sugar

In a large bowl add drained macaroni, chopped ham, sharp cheese cubes, celery, chopped green pepper, chopped green onion, chopped pimentos, and drained relish--toss until mixed. In a separate bowl add mayo, mustard, salt and white sugar--stir. Pour mayo mixture on top of macaroni mixture--stir lightly to coat. Taste--if too sour add a little more white sugar. If too sweet, add a little more yellow mustard. If too dry, add a little more mayo. Refrigerate until cold.

### **#1217 - Macaroni and Egg Salad**

(by Shirley McNevich)

3 cups cooked macaroni (measure after cooking)  
2 hard boiled eggs (peeled and chopped)  
1 tsp. celery seed  
1 small onion (chopped) OR 1/2 cup chopped celery  
Dressing: 1 cup white sugar; 1/4 cup cider vinegar; 1/2 TBSP French's yellow mustard; 1/2 TBSP butter; 2 beaten eggs; 2/3 cup mayo  
salt to taste

In a saucepan over medium heat add white sugar, cider vinegar, mustard, butter and beaten eggs--stir and bring to a boil. Once boiling, cook and stir for 2 minutes. Remove saucepan from heat and let the dressing cool to room temperature. Add mayo and salt (to your taste) to the dressing--stir thoroughly. If it's too thick, you can add a little milk and re-stir. In a large bowl add cooked macaroni, chopped eggs, celery seed and chopped onion OR chopped celery--stir. Pour dressing over the top of the macaroni mixture--stir until mixed. Refrigerate until cold.

### **#1218 - Potato & Egg Salad**

(by Shirley McNevich)

1 1/2 cups mayo  
1 TBSP cider vinegar  
1 TBSP French's yellow mustard  
1 tsp. salt (for cooking potatoes)  
1/2 cup white sugar  
5 large red potatoes

3 hard boiled eggs (peeled and chopped)  
1/2 of a small onion (chopped)--optional  
1/2 cup chopped celery  
1/2 to 1 tsp. celery seed

In a bowl add mayo, cider vinegar, mustard, white sugar, celery seed--stir until mixed. Let the mixture sit for 20 minutes while you cook the potatoes. Peel potatoes--cook potatoes with water and salt until tender, then drain and cut them into bite sized pieces. Put potato pieces into a large bowl--stir the mayo mixture again, then pour the mayo mixture over the top of the warm potatoes. Add the chopped eggs, chopped onions, and chopped celery--gently mix all ingredients until mixed. If too dry, add more mayo. If too sweet add more mustard. Refrigerate until cold.

### **#1219 - Sauerkraut & Hot Dog Casserole**

(by Shirley McNevich)

1lb. good quality hot dogs (cut into coin shaped pieces)--room temperature  
1 - 10.75oz. can Campbell's cream of mushroom soup  
1/2 cup mayo  
1 tsp. caraway seeds  
16oz. sauerkraut (drained)  
4 cups cooked/diced potatoes  
2 slices of buttered bread (cut into bite sized pieces)  
1/4 tsp. paprika

Cook/drain peeled potatoes with 1 tsp. salt--drain and dice. Measure 4 cups of the diced potatoes. Cut hot dogs into coin shaped pieces--set aside. In a bowl add mushroom soup and mayo--stir. In a large bowl add all hot dogs pieces, 1/2 of the mushroom soup mixture, all of the drained sauerkraut and caraway seeds--stir. Grease a 9 x 13 glass baking dish. Spread the hot dog mixture across the bottom of the baking dish. In a separate bowl add diced/cooked potatoes with the other 1/2 of the mushroom soup mixture--stir. Spread the potato mixture on top of the hot dog mixture in the baking dish. Sprinkle the paprika over the entire top of the casserole. Spread the buttered bread pieces over the top of the casserole. Bake at 350 degrees for 30-40 minutes or until hot.

### **#1220 - Pizza Noodles**

(by Shirley McNevich)

1lb. ground chuck  
1 chopped onion  
1 tsp. salt  
1/2 tsp. pepper  
1/2 tsp. garlic salt

1 tsp. oregano  
1- 10.75oz. can Campbell's tomato soup  
1/2 cup water  
2 cups (measure after cooking) cooked pasta noodles (your choice of shape)  
1/3 to 1/2 cup Parmesan cheese  
1 cup shredded mozzarella cheese

In a skillet over medium heat add ground chuck, salt, pepper, chopped onion, garlic salt and oregano--cook and stir until meat is browned. Cook and drain noodles according to box directions--set aside. Add tomato soup and 1/2 cup water to beef mixture--stir and cook until heated. Add drained noodles to the beef mixture--stir and heat for 5 minutes. Grease a 2 qt casserole dish. Pour the beef and noodle mixture into the greased casserole dish. Bake at 350 degrees for 30-40 minutes--5 minutes before it's done, remove it from the oven, sprinkle Parmesan cheese and mozzarella cheese over the top and return to oven until cheese is melted.

### **#1221 - Spinach Salad**

(by Shirley McNevich)

1 container fresh spinach (washed and broken into bite sized pieces)  
3 hard boiled eggs (peeled and chopped)  
2 small cans sliced water chestnuts (drained)  
5 slices cooked bacon (crumbled)  
1 cup bean sprouts (drained)  
Dressing: 1 cup canola oil; 1/2 to 1 onion (chopped); 1/3 cup Heinz ketchup;  
1 TBSP Worcestershire sauce; 3/4 cup white sugar; 1/4 cup cider vinegar

In a bowl add canola oil, ketchup, Worcestershire sauce, white sugar and cider vinegar--stir to mix. Add the chopped onion to the dressing (optional)--stir. In a large salad bowl layer the ingredients--spinach first, then chopped eggs, then sliced water chestnuts, then crumbled bacon, then bean sprouts--refrigerate the salad and the dressing separately until ready to serve. When ready to serve pour dressing on top of salad and toss all ingredients until coated.

### **#1222 - Coconut Macadamia Cookies**

(by Shirley McNevich)

1 - 7oz. bag Baker's angelflake coconut  
1 cup macadamia nuts (chop after measuring)  
1 - 14oz. can Eagle brand sweetened condensed milk (NOT evaporated)  
1 tsp. vanilla  
30 salted saltine crackers (finely crushed)  
3 egg whites  
2 squares Baker's semi-sweet baking chocolate

In a Ziploc bag add crackers--close the bag and crush them with a rolling pin--set aside. In a mixer add egg whites--beat until stiff--set aside. Grease a 9 x 13 cake pan--spread the chopped macadamia nuts and coconut on the bottom of the greased cake pan. Bake/stir at 350 degrees for a few minutes until they are lightly browned. Remove from oven and set them aside to cool. In a bowl add condensed milk and vanilla--stir. Add cooled coconut/nuts and crushed crackers--stir until mixed. Add egg whites to condensed milk mixture--stir. Drop by rounded spoonfuls on to greased cookie sheets. Bake at 350 degrees for 11-14 minutes or until lightly browned. Cool cookies completely, and then melt chocolate according to box directions. Use a spoon to drizzle melted chocolate on each cookie. Once chocolate has cooled, refrigerate them.

### **#1223 - Mozzarella Chicken Breasts**

(by Shirley McNevich)

6 boneless/skinless chicken breasts  
1 - 15oz. jar of your favorite pizza/pasta sauce  
1 cup shredded mozzarella cheese  
salt, pepper and oregano to your taste

Sprinkle salt, pepper and oregano on each chicken breast--pound each with a meat tenderizer. Flip chicken breasts over and repeat. Place chicken breasts in a greased glass baking dish. Cover the dish with foil and bake at 350 degrees for 30 minutes. Remove from oven, turn all chicken breasts over on the other side, and pour pizza/pasta sauce over all of the chicken. Put foil back on and bake for 30 minutes more--test for tenderness. When chicken is done, remove foil and sprinkle mozzarella cheese on top of the chicken breasts. Return to oven (without foil) and bake until cheese is melted.

### **#1224 - Bacon, Lettuce & Tomato Salad**

(by Shirley McNevich)

3 cups (or more) cubed French bread (1/2" cubes)  
1/4 cup white wine vinegar  
2 TBSP water  
2 TBSP mayo  
2 1/2 tsp. white sugar  
2 tsp. olive oil  
1/4 tsp. salt  
1/4 tsp. pepper  
1/8 tsp. red pepper  
3 cups (or more) lettuce pieces  
1 to 2 cups chopped cherry or grape tomatoes  
2 TBSP chopped green onions

4 (or more) slices cooked/drained bacon (crumbled)

Spread French bread cubes on a pan (one with a lip) and spray them with Pam. Bake at 400 degrees for 5 minutes, stir them, then bake another 5 minutes until golden brown--set aside. In a bowl add vinegar, water, mayo, white sugar, olive oil, salt, pepper, red pepper--stir with a whisk until mixed. In a large salad bowl add lettuce, onions, chopped tomatoes--toss. Pour the dressing over the top of the salad--toss. Just before serving spread French bread cubes and crumbled bacon on top. Double the dressing ingredients if you want more dressing.

### **#1225 - Thick and Chewy Brownies**

(by Aunt Eileen [Knouse] Carter)

3/4 cup butter (melted; no substitutes)

1 1/2 cups white sugar

2 tsp. vanilla

3 eggs

3/4 cup flour

1/2 cup Hershey's cocoa

1/2 tsp. baking powder

1/2 tsp. salt

In a large bowl add eggs--beat with a fork. Add melted butter, white sugar and vanilla--stir. Add cocoa--stir. Add baking powder and salt--stir. Slowly add flour--just stir until mixed--DO NOT over mix brownie batter. Pour batter into a greased 8 x 8 square brownie pan. Bake at 350 degrees for 30-40 minutes--test with a toothpick for doneness.

### **#1226 - Homemade Cream of Broccoli Soup**

(by Aunt Eileen [Knouse] Carter)

1 bunch fresh broccoli (washed and cut into bite sized pieces)

4 TBSP butter

6 TBSP flour

5 cups chicken broth

1/2 cup milk

salt and pepper to your taste

In a saucepan add broccoli pieces and 1 tsp. salt--cover with water. Bring to a boil, then cook for about 5 minutes--drain and set aside. In a separate saucepan over medium heat add butter--melt. Add flour--stir with a whisk until smooth. Add chicken broth--cook until thick. Add broccoli--turn heat back to low and cook/stir for 10 minutes. Pour the mixture into a blender--blend on high until smooth. Pour the blended mixture back into the saucepan--add milk, salt and pepper--stir and cook until hot.

### **#1227 - Pineapple Apricot Dessert**

(by Shirley McNevich)

- 1 - 16oz. can Dole crushed pineapple
- 1 - 3oz. box apricot OR peach OR orange Jell-O
- 1/4 cup white sugar
- 1 - 8oz. Philadelphia cream cheese (softened)
- 1 cup finely chopped celery (optional)
- 1 cup chopped pecans
- 1 - 8oz. Cool Whip (thawed)

In a saucepan over medium heat add the crushed pineapple (and its juice)--bring to a boil. Add Jell-O powder and white sugar--stir and cook until Jell-O and white sugar dissolve. Remove saucepan from heat and let it cool to room temperature. In a mixer add cream cheese--beat. Add beaten cream cheese to the Jell-O mixture--stir until smooth. Pour entire mixture into a glass serving dish and refrigerate until it starts to thicken. Remove from refrigerator--add chopped celery, chopped pecans, and Cool Whip--stir until smooth. Refrigerate until cold.

### **#1228 - Simple White Chocolate Fudge**

(by Shirley McNevich)

- 3 cups Nestlé's white chocolate chips
- 1 - 14oz. can Eagle brand condensed milk (NOT evaporated)
- 1/4 tsp. salt
- 1/2 cup chopped nuts (optional)
- 1 1/2 tsp. vanilla

In a saucepan over low heat add white chocolate chips, Eagle brand milk and salt--cook and stir until chocolate is melted. Remove saucepan from heat--add vanilla and nuts--stir. Pour mixture into a buttered 8" or 9" square pan. Let fudge cool to room temperature, then refrigerate until cold. Cut into squares.

### **#1229 - Chocolate Chip Cheese Pie**

(by Donna [Miller] Unger - friend)

- 3 - 8oz. Philadelphia cream cheese (softened)
- 3/4 cup white sugar
- 3 eggs
- 1 tsp. vanilla
- 1 - 12oz. bag mini chocolate chips (semi-sweet)
- 1 - 9oz. graham cracker crust (extra serving size)
- 2 TBSP heavy whipping cream

In a mixer add cream cheese--beat. Add white sugar and eggs--beat. Add vanilla--beat. Remove bowl from mixer--add 1 2/3 cups of the mini chocolate chips--stir. Pour batter into the graham cracker crust. Bake at 450 degrees for 10 minutes (make sure oven has been preheated). DO NOT open oven door--reduce temperature to 250 degrees and bake for 30 minutes or until set. Remove from oven and cool completely. Refrigerate overnight. The next day, add the leftover 1/3 cup mini chocolate chips and the heavy whipping cream in a microwave safe bowl--heat on high 20-30 seconds--stir until smooth. Cool the mixture slightly, and then frost the whole top of the pie with the melted chocolate cream mixture. Refrigerate until chocolate is set.

### **#1230 - Stovetop Meatball Stew**

(by Shirley McNevich)

1lb. ground chuck  
1/4 tsp. (or more) garlic salt  
1 tsp. salt  
1/2 tsp. pepper  
2 - 10.75oz. cans Campbell's cream of chicken soup  
1 can water  
1 chopped onion  
1 bag egg noodles (small or large according to number of people you are serving)  
1/2 pint Breakstone's sour cream

In a bowl add ground chuck, garlic salt, pepper, salt and chopped onion--mix with your hands, then form it into 1" meatballs. In a skillet add a little butter or margarine--melt. Add meatballs--cook and turn over medium low heat until browned. While meatballs are cooking, cook egg noodles according to bag directions. Drain meatballs and return them to the same skillet--add both cans of chicken soup and 1 can water (use the empty chicken soup can to measure the water). Cook/simmer on low while turning meatballs--cook/simmer until soup is hot. Drain noodles. Add sour cream to the meatball mixture--stir until mixed. Place some noodles on each plate and top with meatball mixture.

### **#1231 - Ham and Noodle Casserole**

(by Shirley McNevich)

1 - 16oz. bag egg noodles (cooked and drained according to bag directions)  
2 cups cooked ham (cut into bite sized pieces)  
1 regular size jar Ragu cheese sauce  
1 - 8oz. frozen peas (thawed and drained)  
3 slices of bread broken into bite sized pieces  
1 stick Parkay margarine (melted)

Cook and drain noodles. In a large bowl add cooked noodles, ham, cheese sauce and peas--stir carefully to mix. Spread the mixture into a greased 2 quart casserole dish. Spread the bread pieces over the top of the noodle mixture. Drizzle the melted Parkay over the bread crumbs. Bake at 350 degrees for 45 minutes or until hot and bread is browned.

### **#1232 - Blueberry Raspberry Blackberry Crisp**

(by Aunt Eileen [Knouse] Carter)

1 3/4 cup flour + 1/3 cup flour  
2 1/2 cups white sugar  
2 tsp. cinnamon  
1/2 tsp. salt  
1 3/4 sticks refrigerated butter (cut into pats)  
1lb. fresh or frozen blueberries (thawed and drained)  
1lb. fresh or frozen raspberries (thawed and drained)  
1lb. fresh or frozen blackberries (thawed and drained)  
2 tsp. vanilla

In a bowl add 1 3/4 cup flour, 1 1/4 cups white sugar, cinnamon and salt--stir lightly until mixed. Add the butter pats--mix with a pastry blender (or a fork) until crumbs are formed. Grease a 9 x 13 glass baking dish. Press 1/2 of the crumb mixture into the bottom of the greased dish. In a separate bowl add blueberries, raspberries, blackberries, vanilla, 1/3 cup flour, and 1 1/4 cups white sugar--use a large serving spoon to carefully stir the mixture so the berries don't fall apart. Spoon the berry mixture over the crumb mixture in the serving dish. Sprinkle the rest of the crumb mixture over the top of the berries. Bake at 350 degrees for 40-50 minutes or until the top is browned.

### **#1233 - Spicy Chicken**

(by Aunt Eileen [Knouse] Carter)

4 boneless/skinless chicken breast halves  
salt and pepper to your taste  
3 cups good quality salsa (mild, medium or hot--your choice)  
6 TBSP Domino's dark brown sugar (packed)  
2 TBSP spicy Dijon mustard  
3 cups cooked rice (white or brown) --ready to eat

Place each chicken breast on a cutting board--salt and pepper each side and pound each side with a meat tenderizer. Repeat with all chicken breasts. In a 9 x 13 greased glass baking dish add chicken breasts. In a bowl add brown sugar, salsa and mustard--stir with a spoon. Spread the salsa mixture over the top of the chicken breasts. Cover the dish with foil and bake at 375 degrees for 30 minutes--remove from oven, remove foil, turn chicken pieces,

spoon salsa mixture back on top of chicken breasts, and return to oven uncovered. Bake another 20-30 minutes or until tender. Serve chicken on top of rice.

### **#1234 - Orange Bundt Cake**

(by Aunt Eileen [Knouse] Carter)

1 3/4 cups cake flour (do not sift)  
2 tsp. baking powder  
1/4 tsp. salt  
3/4 cup butter OR Parkay margarine  
1 cup white sugar  
1/2 cup orange juice  
2 tsp. orange zest (grated orange peel)  
3 egg whites (don't crack eggs until they are at room temperature)

In a mixer add egg whites and 1/4 cup white sugar--beat until stiff, then scoop them into a separate bowl--set aside. In a mixer add butter/margarine--beat. Add 3/4 cup of the white sugar--beat. Add orange juice and zest--beat. Add cake flour, salt and baking powder--beat. Remove bowl from mixer--add beaten egg whites and fold them into the batter using a spoon. Pour batter into a greased bundt cake pan--bake at 350 degrees for 50-60 minutes--test with a toothpick for doneness. Cool the cake for 20 minutes, flip cake on to a cake plate and cool completely. Glaze as desired or dust with powdered sugar.

### **#1235 - Buttermilk Peach Pound Cake**

(by Aunt Eileen [Knouse] Carter)

1 - 29oz. can sliced peaches (drained but save the juice)  
1 cup butter (room temperature)  
2 1/2 cups white sugar  
6 eggs (set on counter for 30 minutes before using them)  
2 tsp. vanilla  
3 cups flour  
1 tsp. baking powder  
1/2 tsp. salt  
1/4 tsp. baking soda  
1/2 cup buttermilk

Cut drained peaches into small pieces--set aside. In a mixer add butter and white sugar--beat. Add eggs--beat. Add vanilla, salt and baking soda--beat. Add buttermilk--beat. Add 1/3 cup of the drained peach juice--beat. Slowly add flour--beat. Remove bowl from mixer--add peaches and fold them into the batter with a spoon. Pour batter into a greased bundt cake pan. Bake at 325 degrees for 1 hour to 1 hour 15 minutes or until inserted toothpick comes

out clean. Cool 20 minutes, then flip it on to a cake plate. Dust with powdered sugar or glaze as desired.

### **#1236 - Microwave Baked Beans**

(by Shirley McNevich)

3 - 16oz. cans pork and beans  
1 small onion (chopped)  
1/2 cup Domino's dark brown sugar (packed)  
1/4 cup Heinz ketchup  
1 tsp. French's yellow mustard  
6 slices of bacon (fried, drained and crumbled)

In a 2 qt. microwave safe casserole dish sprayed with Pam, add chopped onions--cover with Saran wrap and microwave on high for 2 minutes. Remove plastic wrap--add all of the pork and beans, brown sugar, ketchup and mustard--stir. Add crumbled bacon--stir well. Put the plastic wrap back on--microwave on high for 3 minutes. Remove plastic wrap, stir, replace plastic wrap and microwave on high for 3 more minutes. Uncover, stir, and microwave UNCOVERED on high for 3 more minutes. Remove from microwave and stir. Microwave on high for a final 3 minutes UNCOVERED and stir.

### **#1237 - Homemade Tomato Soup**

(by Shirley McNevich)

2 TBSP Parkay margarine  
2 TBSP chopped onion  
3 TBSP flour  
2 tsp. white sugar  
1 tsp. salt  
1/4 tsp. pepper  
2 cups tomato juice  
2 cups milk

In a saucepan over low heat add Parkay and chopped onions--sauté the onions. Remove pan from heat--add flour, white sugar, salt, pepper--stir. Slowly add tomato juice--stir well. Add milk--stir until mixed. Put pan back on stove over medium heat--cook and stir until hot enough to serve.

### **#1238 - Crab Quiche**

(by Shirley McNevich)

2 TBSP minced green onions  
2 TBSP butter

1lb. lump crab meat (flaked)  
3 beaten eggs  
1 1/2 cups heavy cream  
1/4 tsp. salt  
Old Bay seasoning to your taste (optional)  
1/2 cup grated Swiss cheese  
1 - 9" unbaked pie dough

In a skillet add butter and minced green onions--sauté until soft. Add flaked crab meat, salt and Old Bay--cook and stir for 3 minutes over medium heat--remove from heat. In a bowl add eggs--beat. Add heavy cream--stir with a whisk until mixed. Add Swiss cheese to the egg mixture--stir. Add crab meat/onion mixture to the egg mixture--stir. Spray a 9" pie plate with Pam--add the pie dough to the pie plate and spray the inside of the pie dough with Pam. Flute the edges of the pie dough. Pour the entire egg mixture into the pie dough. Bake at 375 degrees for 30-35 minutes. When done baking, wait 5 minutes before cutting to serve.

### **#1239 - Moist Coffee Chocolate Cake**

(by Donna [Miller] Unger - friend)

3 cups flour  
2 cups white sugar  
6 TBSP Hershey's cocoa  
2 tsp. baking soda  
1 tsp. salt  
12 TBSP canola oil  
2 TBSP cider vinegar  
2 tsp. vanilla  
1 cup cold water  
1 tsp. instant coffee  
1 cup boiling water

In a large bowl add flour, white sugar, cocoa, baking soda and salt--stir. Add canola oil, cider vinegar, vanilla, and cold water--stir until mixed. Dilute the 1 tsp. instant coffee in the 1 cup boiling water--add to the batter and stir until mixed. Pour batter into a greased and floured 9 x 13 cake pan. Bake at 350 degrees for 30-35 minutes--test with a toothpick for doneness. When cooled, frost as desired.

### **#1240 - Spanish Noodles**

(by Shirley McNevech)

2 slices bacon (fried, drained and crumbled)  
1lb. ground chuck  
1/2 cup chopped onion

1 - 25oz. can tomatoes  
1/2 cup chopped green pepper  
1/4 cup chili sauce  
1 tsp. salt  
1/2 tsp. pepper  
3 cups raw medium wide egg noodles  
1 pint tomato juice

In a skillet over medium heat add ground chuck, chopped onions, salt, pepper and chopped green onions--cook until beef is browned--drain off excess fat and return to skillet. Add tomatoes, chili sauce, and tomato juice--stir. Add uncooked egg noodles--cover with a lid and simmer for 30 minutes or until noodles are tender (stir frequently while simmering). When noodles are ready, add crumbled bacon and stir before serving.

### **#1241 - Cornmeal Muffins**

(by Shirley McNevich)

1 cup cornmeal  
1 cup flour  
1 TBSP baking powder  
1 TBSP white sugar  
1/2 tsp. salt  
1 cup milk  
1 egg  
1/4 cup canola oil

In a bowl add cornmeal, flour, baking powder, white sugar and salt--stir with a spoon. In a cup add the egg--beat with a fork. Add beaten egg, milk and canola oil to the dry ingredients--just stir until mixed. Line muffin tins with cupcake liners. Fill each liner 2/3 full of batter. Bake at 425 degrees for 15-20 minutes.

### **#1242 - Mississippi Mud Cake**

(by Shirley McNevich)

1 - 15oz. bag Oreo cookies  
1/2 cup Parkay margarine OR butter (melted)  
1 - 8oz. Philadelphia cream cheese (softened)  
1 cup Domino's powdered sugar  
1 - 6oz. box Jell-O INSTANT chocolate pudding mix  
1 - 6oz. box Jell-O INSTANT vanilla pudding mix  
3 cups milk  
2 - 8oz. tubs Cool Whip (thawed)

Place the Oreo cookies in a Ziploc bag a few at a time--crush with a rolling

pin. Repeat with all cookies--measure 1 cup of the crushed cookies and set aside. Put the rest of the crushed cookies in a bowl with the melted margarine/butter--stir. Press cookie mixture into the bottom of a greased 9 x 13 cake pan. In a mixer add cream cheese and powdered sugar--beat. Add 1 of the Cool Whip tubs--beat. Spread the cream cheese mixture on top of the cookie crust in the cake pan. In a mixer add both chocolate and vanilla pudding mixes and the milk--beat on low until mixed, then beat until it starts to thicken. Add the second tub of Cool Whip to the pudding--beat. Spread the pudding mixture on top of the cream cheese mixture. Sprinkle the reserved cup of cookie crumbs over the top. Refrigerate until cold.

### **#1243 - Pumpkin Fritters**

(by Aunt Eileen [Knouse] Carter)

2 cups canned pumpkin (put in a sieve and squeezed as dry as you can get it)

1/2 cup flour

1/2 tsp. salt

1 tsp. cinnamon

2 tsp. baking powder

2 TBSP white sugar

2 beaten eggs

canola oil for frying

cinnamon sugar for sprinkling

In a bowl add flour, salt, cinnamon, baking powder and white sugar--stir. Add beaten eggs and pumpkin--stir well (batter will be thick). Place a frying pan over medium heat--add 1/2 cup canola oil to the pan and heat the oil. Drop batter by heaping tablespoonfuls into the oil (so they are not touching). Fry until bottom side is browned, then flip and fry other side until browned. Drain on paper towels, and then sprinkle the tops with cinnamon sugar.

### **#1244 - Chocolate Cheesecake**

(by Aunt Eileen [Knouse] Carter)

Crust: chocolate wafer cookies (enough to make 1 cup when crushed); 1/2 stick butter (melted)

Cake: 3 - 8oz. Philadelphia cream cheese (softened); 1 1/4 cups white sugar; 1 - 8oz. Breakstone's sour cream; 2 tsp. vanilla; 1/2 cup Hershey's cocoa; 2 TBSP flour; 3 eggs

Drizzle: 1/2 cup Nestlé's semi-sweet chocolate chips; 2 tsp. solid Crisco (NO substitutes)

Place chocolate wafer cookies in a Ziploc bag--crush with a rolling pin.

Repeat until you have 1 cup crumbs. Place crumbs in a bowl with 1/2 stick butter (melted)--stir. Spray the inside of a 9" springform cake pan with Pam.

Press crumb mixture into the bottom (not the sides) of the springform pan. In a mixer add cream cheese--beat. Add white sugar--beat. Add sour cream and vanilla--beat. Add cocoa and flour--beat. Add eggs--beat. Pour batter on top of the crust. Bake at 450 degrees for 10 minutes--reduce heat to 250 degrees (without opening the oven door) and bake for 40 minutes. Cool completely. Remove the side wall of the springform pan carefully. Drizzle: in a microwave safe bowl melt semi-sweet chocolate bits and 2 tsp. Crisco--heat in the microwave on high for 20-30 seconds--stir. Heat longer if not completely melted. Use a spoon to drizzle the melted chocolate mixture on the top of the cheesecake. Refrigerate overnight.

### **#1245 - Garlic Chicken Alfredo**

(by Aunt Eileen [Knouse] Carter)

1/4 cup flour  
6 - 4oz. chicken breast halves  
salt and pepper to taste  
2 TBSP olive oil  
3 garlic cloves (minced)  
1 TBSP minced onion  
1 1/2 cups heavy whipping cream  
1/3 cup grated Parmesan cheese  
1/2 tsp. pepper

Sprinkle salt and pepper to your taste on each side of the chicken breasts. Pound each chicken breast with a meat tenderizer until thin. In a Ziploc bag add the flour--add one chicken breast at a time and shake to coat--repeat with all chicken breasts. Add olive oil to a skillet over medium heat--add chicken breasts and cook/brown each side. Once chicken is browned place chicken breasts in a greased 9 x 13 glass baking dish. In the skillet you used add minced garlic and minced onion--cook just until tender. Add whipping cream, pepper and Parmesan cheese to the garlic/onion mixture--stir and cook until hot and thick. Spoon the sauce over the chicken in the baking dish. Cover the dish with foil--bake at 375 degrees for 20 minutes. Remove foil and bake uncovered until chicken is tender.

### **#1246 - Dark Chocolate Fudge**

(by Aunt Eileen [Knouse] Carter)

1/2 cup clear Kayro corn syrup  
1/3 cup Carnation evaporated milk (NOT condensed)  
3 cups Nestlé's semi-sweet chocolate bits  
3/4 cup Domino's powdered sugar  
2 tsp. vanilla  
1 cup chopped nuts (optional)

In a saucepan over low heat add corn syrup, Carnation milk, and chocolate bits--stir while melting and keep cooking until mixture is melted and smooth. Remove saucepan from heat--add powdered sugar, vanilla and chopped nuts--stir hard with a wooden spoon until thick. Pour mixture into an 8 x 8 baking pan lined with foil. Cool completely, then refrigerate until hard--dump fudge on to a cutting board and peel off the foil before cutting into squares.

### **#1247 - Pumpkin Spice Cake**

(by Shirley McNevech)

3 cups flour  
4 tsp. pumpkin pie spice  
2 tsp. baking powder  
2 sticks Parkay margarine (softened)  
2 cups Domino's dark brown sugar (packed)  
1 cup Egg Beaters  
1 - 15oz. can Libby's pumpkin  
1 1/2 cups raisins (put in water, bring to a boil, boil 5 minutes, then drain)  
Topping: 1 1/2 cups Domino's powdered sugar; 2 TBSP water; 1 cup chopped pecans OR chopped walnuts

In a bowl add flour, pumpkin pie spice and baking powder--stir and set aside. In a mixer add Parkay and brown sugar--beat. Add egg beaters--beat. Add pumpkin--beat. Slowly add flour mixture--beat. Remove bowl from mixer and add drained raisins--stir. Pour batter into a greased 9 x 13 cake pan. Bake at 350 degrees for 40-45 minutes--test with a toothpick for doneness. Cool completely. In a bowl add water and powdered sugar--stir. Drizzle topping over the top of the cake, then sprinkle chopped pecans (or chopped walnuts) over the top of the cake.

### **#1248 - Cheesy Green Beans**

(by Shirley McNevech)

1 TBSP (or more) grated onion  
2 TBSP Parkay margarine  
2 TBSP flour  
1/2 tsp. white sugar  
1/2 tsp. salt  
1/4 tsp. pepper  
1/2 cup milk  
1/2 cup Breakstone's sour cream  
32oz. cut green beans (fresh, canned or frozen-thawed and drained)  
Shredded Swiss cheese (as much as you like)  
1/2 cup or more Italian bread crumbs

In a skillet over medium heat add Parkay--melt. Add grated onion and cook

until caramelized. Add flour, white sugar, salt and pepper--stir. Add milk--stir and cook until hot and thick. Remove skillet from heat--add drained green beans--stir. Add sour cream--stir. Spray a 2 qt. casserole dish with Pam. Make five layers in the dish--green bean mixture, shredded Swiss cheese, green bean mixture, shredded Swiss cheese, green beans. Sprinkle the bread crumbs on top of the last layer of green beans. Bake uncovered at 375 degrees for 20-30 minutes or until hot enough to serve.

### **#1249 - Cream Cheese Lemon Pie**

(by Shirley McNevich)

- 1 - 3oz. box Jell-O instant lemon pie filling
- 2 cups cold milk
- 1 - 8oz. Philadelphia cream cheese
- 1 ready-made graham cracker crust

In a mixer add cream cheese--beat. Add milk and lemon pie filling--beat until mixed, then beat until it gets thick (about 2 minutes). Pour batter into graham cracker crust. Refrigerate overnight.

### **#1250 - Zucchini Soup**

(by Shirley McNevich)

- 1lb. Italian sausage (remove the casing)
- 2 cups chopped celery
- 2lb. zucchini (do not peel--cut into bite sized pieces)
- 1 chopped onion
- 2 - 20oz. can chopped tomatoes
- 1 tsp. salt
- 1 tsp. Italian seasoning
- 1 tsp. oregano
- 1 tsp. white sugar
- 1/4 tsp. garlic powder
- 2 green bell peppers (chopped)
- grated Parmesan cheese

Remove casings from sausage--add sausage, chopped celery, chopped onions, chopped green peppers to a greased skillet--cook until sausage is browned and other ingredients are tender, then drain off any extra grease. Pour the whole mixture into a large pot. Add zucchini, tomatoes, salt, Italian seasoning, white sugar, oregano, and garlic powder--stir. If too dry add a little water--stir. Cover and simmer until zucchini is soft and soup is hot. Once soup is in serving bowls, sprinkle Parmesan cheese on top of each bowl.

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